Monitor

REGISTERED TRADE-MARK

CANNERS' MACHINERY



Catalog No. 68

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ESTABLISHED 1879

HUNTLEY MANUFACTURING CO.

SILVER CREEK, N. Y., U. S. A.

CANADIAN PLANT

HUNTLEY MFG. CO., LTD.

TILLSONBURG, ONT.

CATALOG No. 68

Edited & Posted by: Brian D. Szafranski; Elma NY USA
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Monitor CLAIMS

REGISTERED TRADE-MARK

For Each "Monitor" Machine Shown In This Catalog We Claim:

FOR the work intended, no other machine or device so efficient as a whole, so scientifically applicable, so economical . . . .For the construction; decidedly the heaviest known, of best materials procurable and a quality of skilled workmanship unsurpassed . . . .For general design and arrangement; pronounced simplicity and accessibility . . . .For regulation; positive adjustments and perfect manipulation for every part . . . .For durability; the maximum of service . . . .For general operating and up-keep expense, figured in direct proportion to the quality and quantity of work handled; less power, care and attention—fewer renewals.

All dimensions in this catalog are approximate and subject to change without notice.

Monitor GUARANTEE

REGISTERED TRADE-MARK

EVERY "Monitor" has this unqualified guarantee—efficiency and service to equal every claim set forth above.

Monitor SIGNIFIES STANDARD MACHINES

REGISTERED TRADE-MARK

EACH machine in this catalog has become a Standard machine for the class of work it was designed to perform and is dependable at all times.

A WORD TO THE CANNERS—OUR FRIENDS

IT has been forty-five years since the first MONITOR machine was planned and built, during which time our line has increased and developed and today stands in an enviable position in the estimation of the Canner.

This increase in the output of MONITOR machines is due wholly to the consistent backing we have had from the Canners and therefore, we take advantage of this opportunity to extend to you our thanks for the warm support you have accorded us. It has led us on to new models and new machines and we are now offering you a wide choice of machines in the MONITOR line, each of course, carrying the usual MONITOR guarantee.

We desire to call particular attention to the standards set for the MONITOR machines. From the day of the first machine, we have consistently held to a policy of first-class machines made of first-class materials by first-class mechanics. Poorly made machines are barred from the MONITOR shops. While this policy has at times barred us from obtaining some business because the price that could be made, did not compete with the price that could be obtained on the other machines in which "sale" was the first consideration, yet on the whole, it has been an advantage as there is usually no difficulty in selling the second, third and fourth times to our customers and in many cases, it has gained us the exclusive business of Canners.

However, the prices on the MONITOR machines will always be found as low as it is possible to build and sell under existing conditions. We do not seek an exhorbitant profit but we do seek a large output so that prices may be held down to a low point and you will always be justified in seeking our prices before you buy.

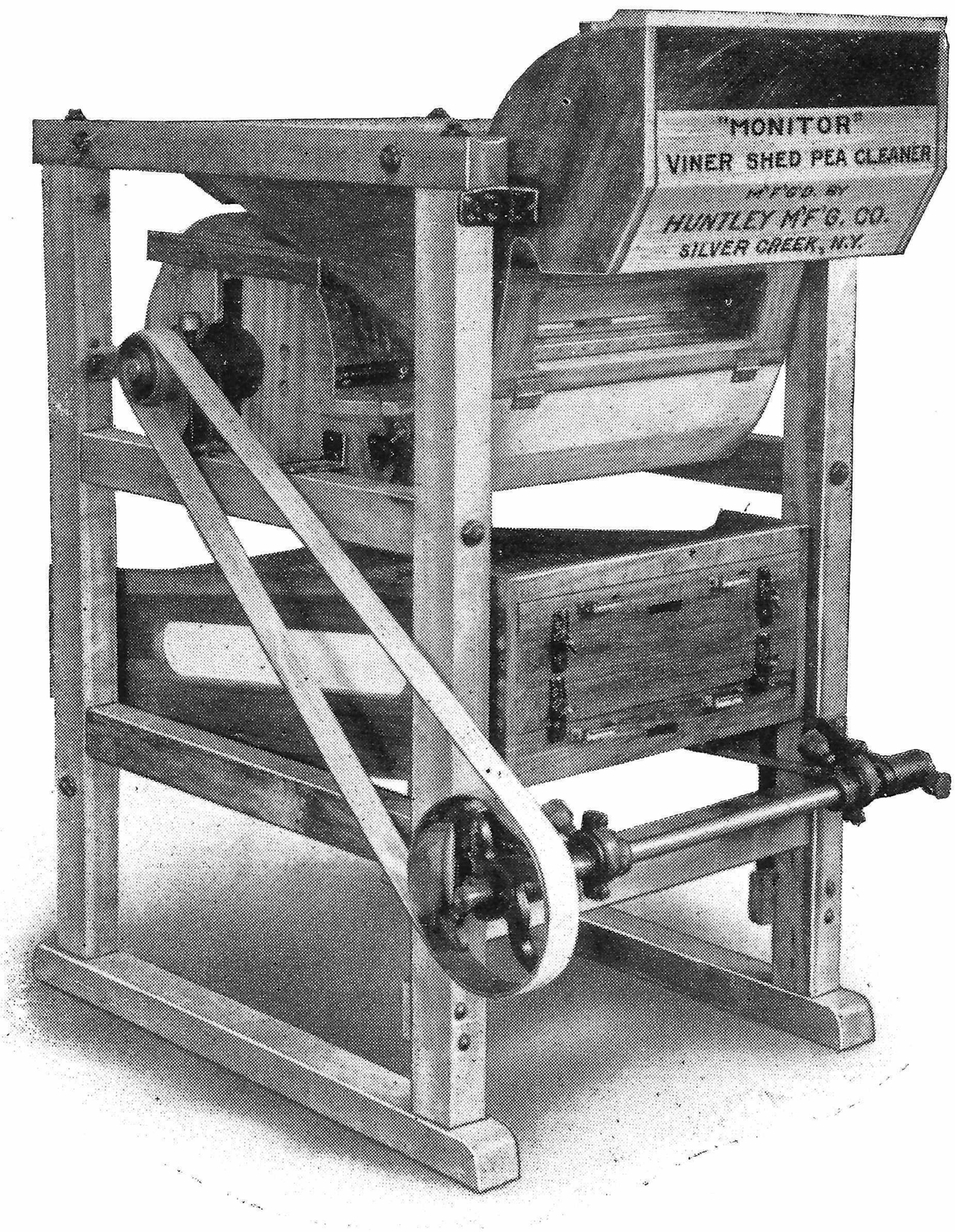
Our "Claims" and our "Guarantee" are printed on the opposite page—they are the same under which the MONITOR business has been built up and you will always find the MONITORS being sold strictly on their merits.

HUNTLEY MANUFACTURING COMPANY
SILVER CREEK, N. Y.

Monitor
REGISTERED TRADE MARK

VINER SHED PEA CLEANER

THE "Monitor" is a simple, convenient and efficient cleaner, taking light power and is inexpensively maintained. Ordinary help about the place can operate it without trouble or unsatisfactory results of any kind. A heavy bolted frame, of selected hard wood, machine mortised and tenoned, supports the machine. Located above the fan is a large hopper into which the peas are dumped. Feeding through an adjustable slide gate, the peas pass into an air cleaning trunk where light pieces of pod and refuse are removed by the air blast from fan. Fan blast is easily regulated by air control slides conveniently located at each side of fan. Air cleaned, the peas drop onto vibrating shoe which is fitted with two runs of screens; the top screen having coarse perforations which throw off all large pieces of pod and trash, the lower screen is fitted with perforations suitable for removing "splits" and fine dirt. Peas travel down full length of this screen and discharge from spout at lower end of shoe—spout may be arranged to deliver at either side of machine. Top and bottom screens are in two sections each (all screens interchangeable); are covered with durable metal and are easily withdrawn and changed to suit different kinds of peas. Vibrating shoe is suspended type driven with two heavy, adjustable eccentrics—these fitted with compression grease cups. Fan and eccentric shafts are heavy, high grade steel, accurately sized. Bearings are amply large for the service required and are supplied with compression grease cups. Materials used throughout are high grade—workmanship, fit and finish warranted right. As a whole the "Monitor" is a dependable outfit equal to all requirements and capable of delivering superior service for many seasons' use. Like all "Monitors", it is sold strictly on its merits.



"MONITOR" VINER SHED PEA CLEANER

INTRODUCING a new "Monitor"—a superior grade Pea Cleaner specially designed for viner station use. It seems unnecessary to mention here the advantages to the Canner in cleaning peas as soon as they are liberated from the pod. The practice of hauling them uncleaned from the viner shed to the cannery has proven unprofitable to many—consider the larger profits on your peas and the simpler handling of your pack, which the "Monitor" Viner Shed Pea Cleaner gives.

Extreme height	5′ 0″
Extreme length	4′ 3″
Extreme width	3′ 3″
Length on floor	3′ 6″
Width on floor	2′ 6″
Height to where peas enter	4′ 10″
Height to where peas discharge	12″
Height to center of fan shaft	3′ 4″
R. P. M. of fan drive shaft	650
R. P. M. of shaker shaft	260
Size of drive pulley	6″ x 4″
Horse power required	1
Capacity, equal to 2 viners	
Approximate shipping weight, pounds	380
Export gross weight, pounds	600
Export contents, C. F.	78

"MONITOR" GREEN PEA CLEANER

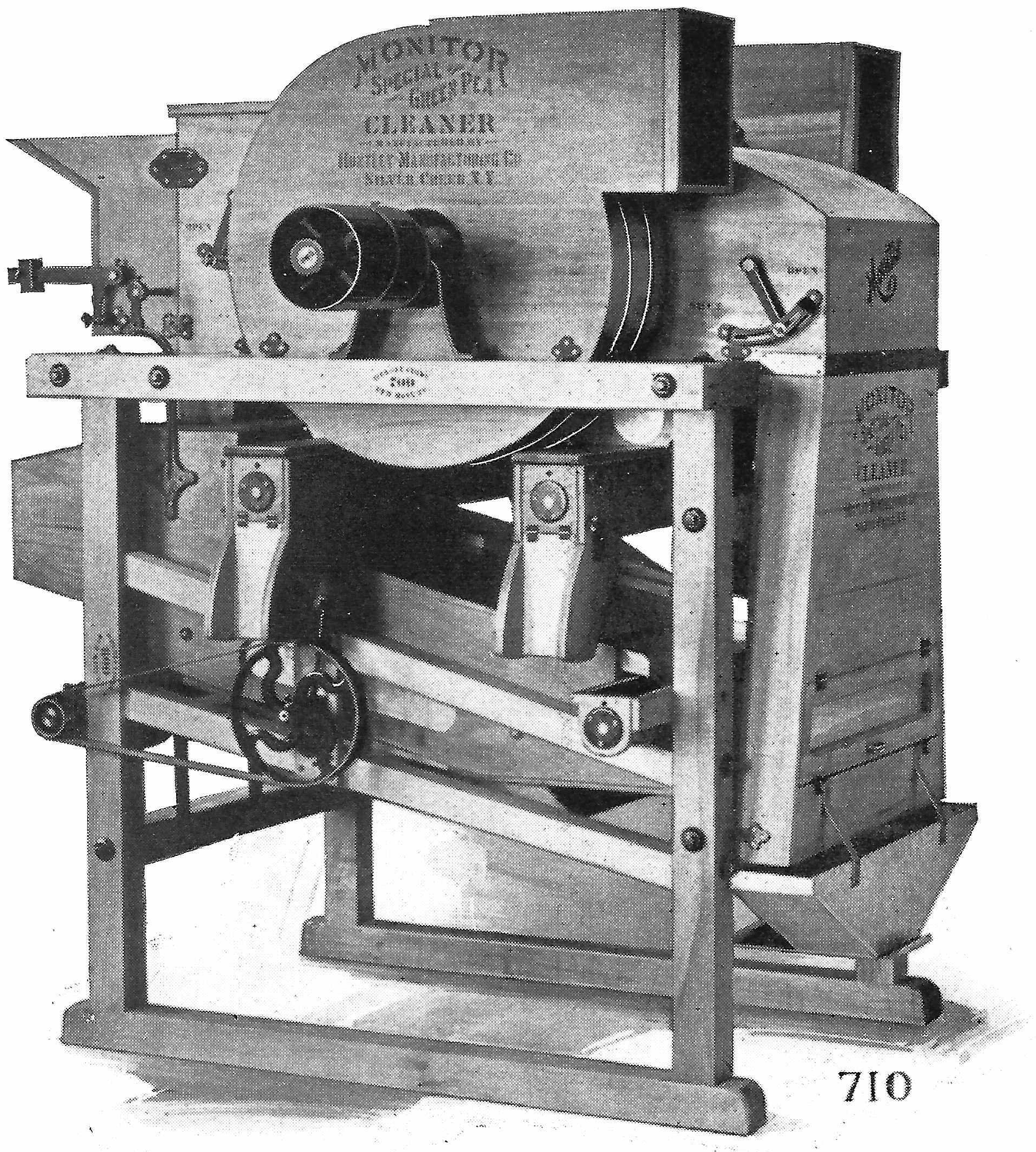
SOME Canner has said that even though there be but one "split" in a whole can of peas that same solitary half of a pea will manifest its presence by floating to the top at the end of the can *which is opened.* The same thing would, of course, hold true for a piece of pod, stem or trash of any kind. The point we wish to emphasize is that a pack of peas cannot be cleaned too carefully, nor too well—if you clean well you clean cheaply—any other way of cleaning peas is wrong and ruinously expensive.

With most packers pea cleaning is the next step after vining, and rightly so. Peas coming from the viner contain splits, whole or broken pieces of pod, stems and foreign matter, when these are removed immediately after vining the work of each machine in the pea line is benefited. Some few Canners do not clean before grading, which is a mistake, as the cleaner peas are when they get to the grader the better—there is a very noticeable difference in favor of cleaning ahead of grading. Where large packs are handled many Canners are cleaning, then grading, and again cleaning, sending each grade through a cleaner separately—a system that has many advantages. Others are using "Monitor" Pea Cleaners after blanching and cooling—here they remove all splits caused by repeated handling—and skins, also, many poor, whole peas: used at this stage of the pack, a "Monitor" delivers remarkably close separations, reducing hand picking to the utmost and saving in many instances as high as seventy-five percent in hand labor.

Whatever your requirements are in a pea cleaner, the "Monitor" meets them to a nicety. The fact that about all the leading pea packers use "Monitors," many of them having several, is convincing proof of their superiority. We have had thirty-five years of success with "Monitor" Pea Cleaners and offer them as the simplest and surest means of obtaining perfect pea cleaning. "Monitor" capacity is large for floor space taken, while easy, positive adjustment and perfect control are noticeably good features. A heavy constructed, perfectly fitted and finely finished machine, the "Monitor" may safely be relied upon to give uniformly superior pea cleaning work for many seasons' use.

OPERATION

Peas are delivered into feed hopper either by man dump or elevator, preferably the latter. Feeding through an automatic gate and a vibrating feeder, peas flow from hopper into the first air suction leg, where anything lighter than a whole pea is lifted out by the air currents. Peas drop through the suction leg on to a rougher screen, which throws off pods and coarse trash, and then pass to a second and much larger screen where all "splits" and fine dirt are removed. Whole peas flow over full length of this screen (which is automatically cleaned by a traveling brush), and pass into the second suction leg, where any remaining impurities of lesser weight than peas are removed; from this leg the clean peas discharge into a galvanized iron hopper equipped with slide valve—illustration shows this. Everything lifted out by the air current in the first and second suction legs is carried into settlings chamber where the light stock is separated, carried to the fans and discharged; the heavier trash dropping into conveyors and discharging at side of machine. Screens are easily removed and can quickly be changed as desired. Air suction is controlled by valves, the application being under close regulation.



"MONITOR" GREEN PEA CLEANER

CONSTRUCTION

MAIN supporting frame is of heavy, selected hard wood, machine mortised and stayed with bolts having locked nuts....Shafts are large diameter, of high grade steel; these operate in heavy-service bearings, fitted with compression grease cups....Air Separations—first and second, have independent control, with valve adjustment.... Shaking Shoe is our inter-reinforced type, counterbalanced when in motion by counterweight fly-wheels attached to eccentric shaft....Screen frames are heavy, built-in design, covered with heavy metal....Automatic sieve cleaners under full surface of "splits" screen, these are adjustable....Feed hopper equipped with adjustable, "non-choke" style feed gate and automatic, vibrating feeder....Eccentrics which operate shaking shoe are adjustable, bronze lined, fitted with compression grease cups....All wood construction in screens and shaking shoe are waterproofed—frequent washing with hose will not injure them....Galvanized linings are placed on all wood work which peas come in contact with ....Construction throughout is heavy, workmanship and fit of the highest quality.

DIMENSIONS, CAPACITIES, ETC.

SIZE NO.	2	3	4	5	6
Extreme height	7′ 3″	7′ 3″	7′ 5″	8′ 3″	8′ 3″
Extreme length	6′ 6″	6′ 6″	6′ 6″	7′ 9″	7′ 9″
Extreme width	5′ 1″	5′ 9″	6′ 5″	7′ 1″	7′ 6″
Length on floor	5′ 6″	5′ 9″	5′ 6″	6′ 7″	6′ 7″
Width on floor	3′ 2″	3′ 8″	4′ 2″	4′ 9″	5′ 1″
Height to where peas enter	6′ 7″	6′ 7″	6′ 9″	7′ 4″	7′ 4″
Height to where peas discharge	10″	10″	10″	10″	12″
Height to center of fan shaft	5′ 8″	5′ 8″	5′ 10″	6′ 5″	6′ 5″
R. P. M. of fan (driving shaft)	700	700	700	700	700
R. P. M. of shaker shaft	600	600	600	600	600
Size of drive pulley (tight and loose)	7″ x 5½″	8″ x 5½″	8″ x 5½″	12″ x 6½′	12″ x 6½″
Horse power required	3	4	5	6	7
Capacity, No. 2 cans—ten hours	30000	45000	60000	75000	90000
Approximate shipping weight pounds	1630	1830	2040	2580	2950
Export gross weight, pounds	....	2745	....	3175	....
Export contents, C. F.	....	223	....	350	....

THE "MONITOR"
IMPROVED GREEN PEA GRADER
1924 MODEL

AT LAST, the perfect Pea Grader. The work of the former "Monitors" under proper conditions, was good, so much so that many packers preferred that machine to anything else they could get. Yet, the eccentrics would loosen up and require attention, which they did not always get, resulting in a loss of motion to the shoe and thereby, not only a loss in capacity but in accurate grading.

Many methods of overcoming this trouble were considered but the final and unanimous decision was for ball bearing eccentrics. These were adopted with instant success. There is no chance for the eccentrics to become loosened. They are rigidly held in place but an extremely smooth action is given the shoe as well as full motion and the result is perfect grading, this result being obtained when the peas leave the grader. There is no after trouble with the eccentrics; they are good for years, but of course, should be kept properly supplied with grease. They are well filled when leaving here and we supply with each machine a "grease gun" which connected to the tube to the bearing, forces the grease home and insures proper lubrication. This should be attended to just before starting the season, once during the run and again when cleaning up the machine after the season has closed.

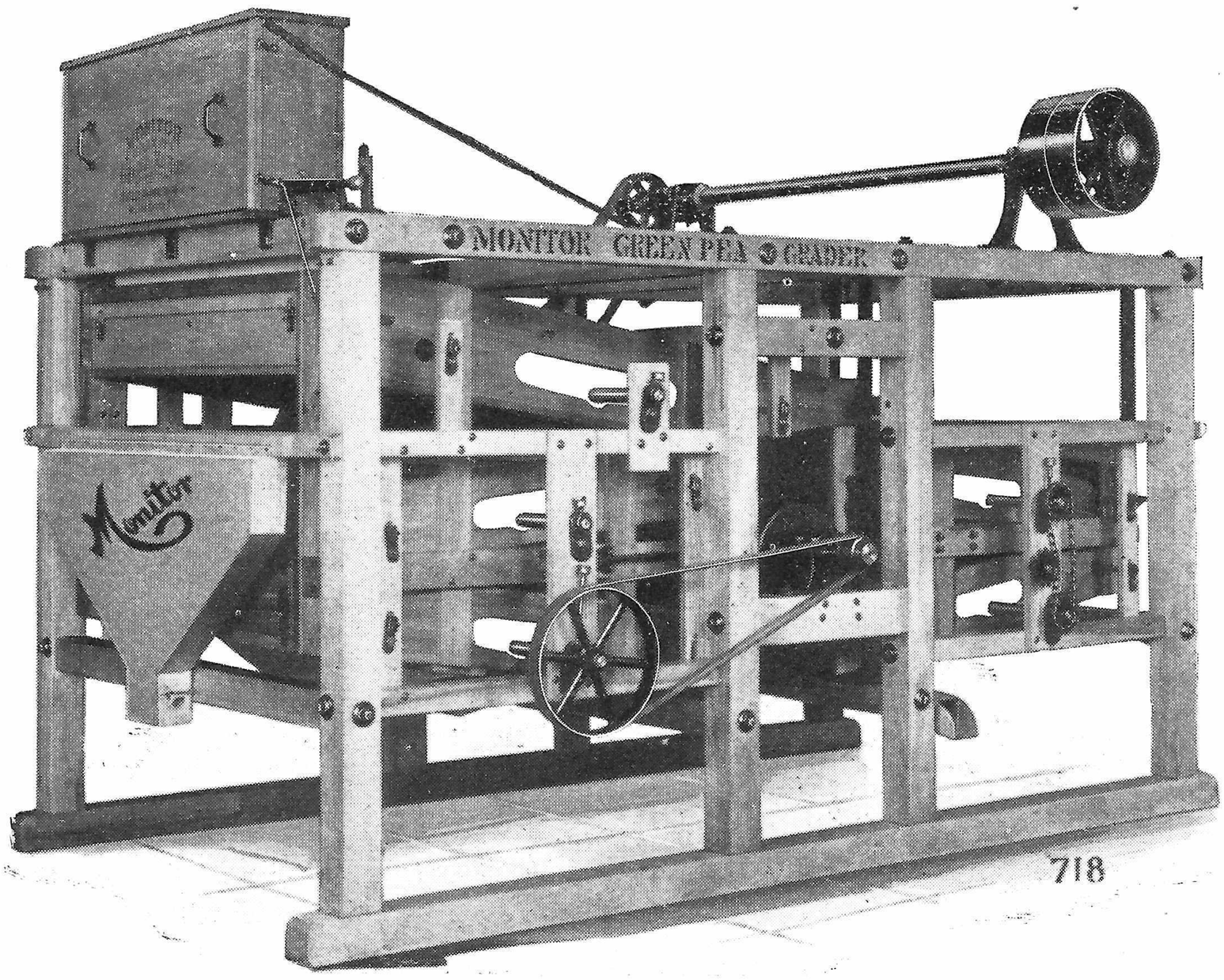
In the older model, some of the grading screens were rather under size, figured to handle the percentage of the peas that would come to them. We found that by enlarging these screens we made a great improvement in the grading. We had a larger grading surface so that while we might handle more peas over these larger screens, at the same time, we secured perfect separation of sizes. Therefore, all screens in the modern "Monitor" are of equal size, sufficient to handle each grade and to get all of each grade in its proper place.

There were times in the past when the peas would fill up the openings leading from one screen to the other. We have overcome this by enlarging these openings so that now there is no chance or danger of clogging at any point.

Peas cannot be properly graded if they are bounding through the air. Therefore, we provide anti-bounding blankets laying flat on the surface of the screen. These do not interfere with the free passage of the stock over and through the perforations but they do hold every pea close to the surface of the screen so that every pea can come in contact with the perforations and be either passed through or over according to its size.

Any packer desiring fancy grades, should use the "Monitor" Grader. Uniformity of grading is a "Monitor" strong point—it does tomorrow what it did today and continues the same work every day. Another of its strong features is its adaptability. If you change from Earlys to Late peas, requiring a different grading perforation, the screens of the "Monitor" can be removed quickly and easily and replaced by others. No tools or extended time is needed; it is so easy that it becomes a pleasure rather than an irksome task.

Summed up in a few words—the "Monitor" saves small peas because unlike the rotary type, the large peas are taken off first, all the No. 1's and No. 2's being immediately separated and then handled by themselves. The "Monitor" gives a range of grading. One can make five grades or four grades or three grades or two grades as he may elect. The "Monitor" clears itself in a few seconds of all the peas that have been fed to it, being then ready for a change in stock after the change of screens, a process of five minutes' time in all. The "Monitor" is absolutely self-balancing. Its shoes are so hung that they create a perfect balance which is essential if perfect grading is sought. If the "Monitor" is provided with a reasonably sound foundation, there will be no shake or tremble. The "Monitor" is built in two type—Style A with fans and Style B without fans. The use of the Style B in connection with a "Monitor" Pea Cleaner is bound to give better results than the Style A cleaning and grading on one machine.



"MONITOR" GREEN PEA GRADER

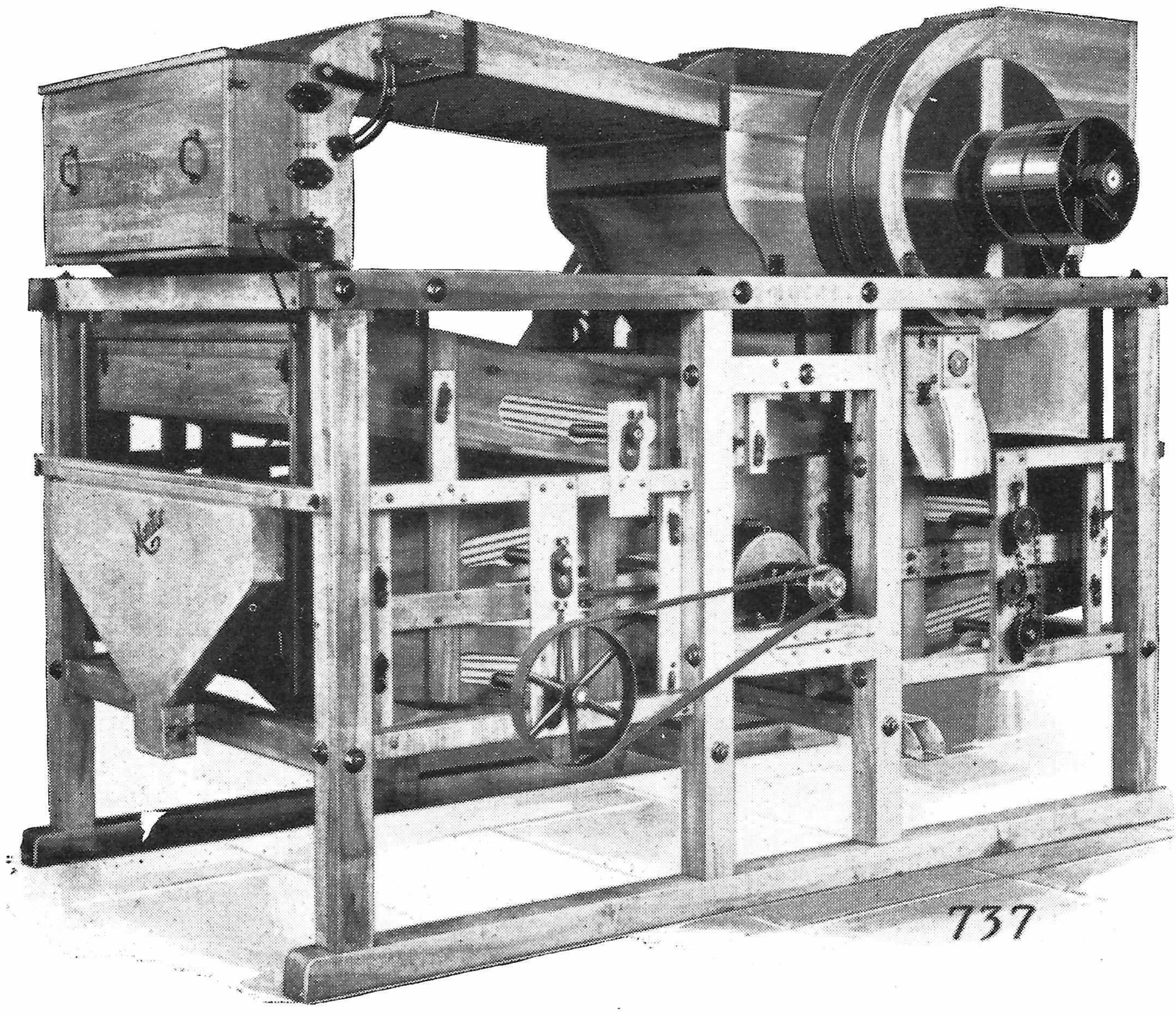
WITHOUT FANS, STYLE "B"

CONSTRUCTION

THROUGHOUT, the construction is of heaviest practicable character....Main supporting frame is a reinforced type of heavy, selected hard wood, machine mortised and stayed with bolts having locked nuts....The two suspended shaking shoes carrying the grading sieves have self-balancing action, being driven by four heavy-service, ball bearing eccentrics, opposed in pairs and operated by one eccentric shaft: eccentric drive has our ball bearing eccentrics (housed in all-metal, dust-proof hoods—a season's use with one oiling) ....Fan and eccentric shafts are large diameter, accurately sized, high grade steel—they operate in large, deep reservoir, self-oiling bearings....Screen frames are built-in pattern, of heavy construction and covered with durable metal....Full surface of all screens is continuously brushed with automatic sieve cleaners, which keep all perforations open, insuring full capacity and uniform grading....Compression oilers for all bearings on sieve cleaner attachments.... Screen frames and shaking shoes are thoroughly waterproofed by our superior process, frequent cleaning with a hose will not injure them....Feed hopper has large capacity, equipped with vibrating feeder....Superb workmanship and simplified arrangement for every part.

DIMENSIONS, CAPACITIES, ETC.

SIZE NO.	4	5	6
Extreme height	8′ 4½″	8′ 4½″	8′ 4½″
Height to top of frame	6′ 11″	6′ 11″	6′ 11″
Extreme length	15′ 8½″	15′ 8½″	15′ 8½″
Extreme width	7′ 10″	8′ 6″	9′ 2″
Length on floor	15′ 5″	15′ 5″	15′ 5″
Width on floor	4′ 10½″	5′ 6½″	6′ 2½″
Height to where peas enter	8′ 4½″	8′ 4½″	8′ 4½″
Height to center of drive shaft	7′ 4″	7′ 4″	7′ 4″
R. P. M. of drive shaft	700	700	700
Size of drive pulley (tight and loose)	16″ x 4″	16″ x 4″	16″ x 4″
Horse power required	2	2½	3
Capacity, No. 2 cans—ten hours	20000 to 22000	25000 to 28000	30000 to 35000
Approximate shipping weight, pounds	3600	3850	42.0
Export gross weight, pounds	4919	.....	.....
Cubical contents, C. F.	438	.....	... .



"MONITOR" GREEN PEA GRADER AND CLEANER

WITH FANS, STYLE "A"

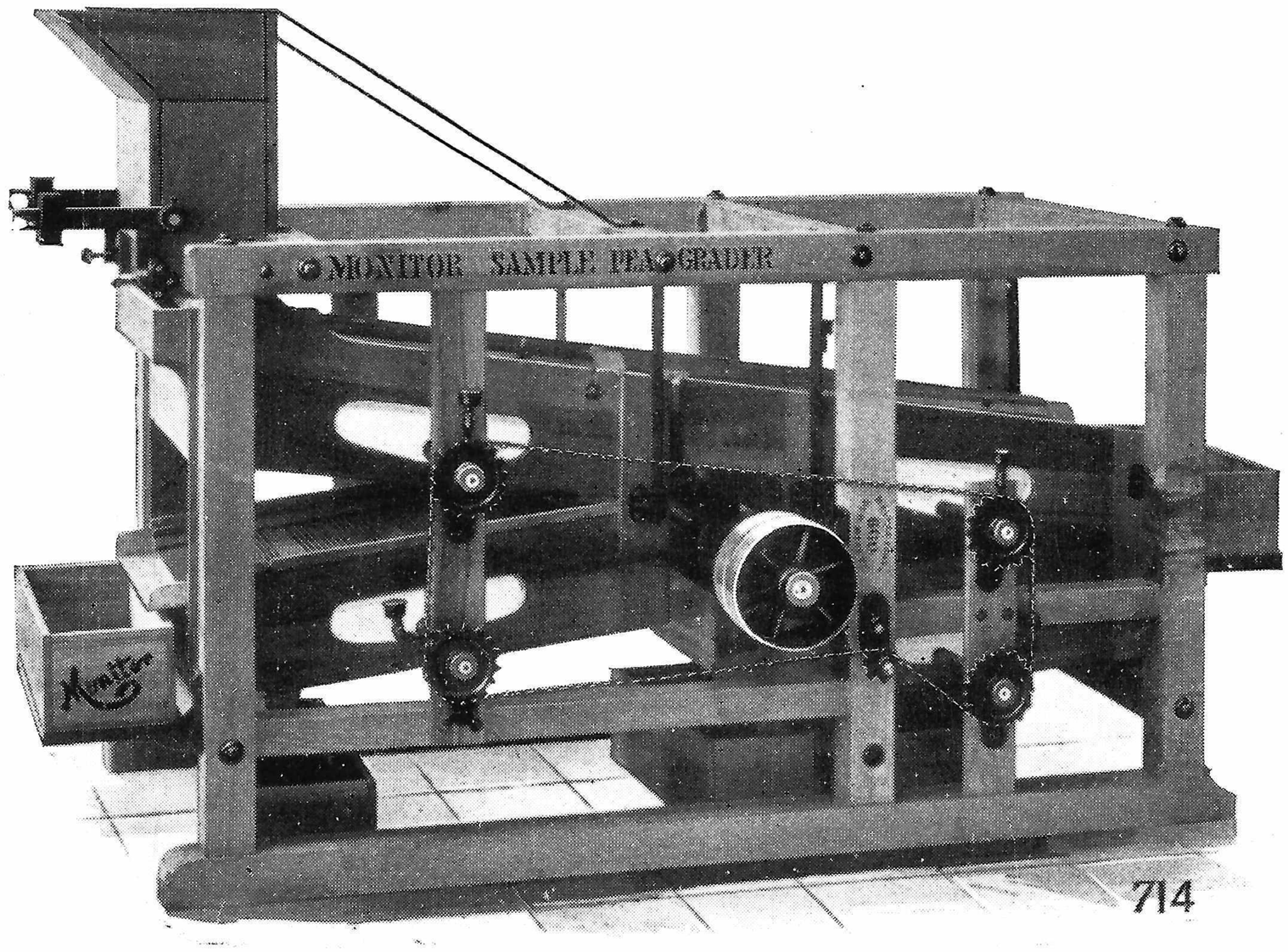
YOU will notice the similarity of this machine to our style "B" illustrated on page 9—both are identically the same in construction and operation, except this style "A" carries fans and air suction equipment for cleaning peas as they enter machine.

When the Canner finds it impossible to install separate machines for cleaning and grading, this style "A" outfit will give a *combination* of cleaning and grading service surpassing the work of any other one machine—its record in many pea packing plants proves this assertion to be a fact. This machine performs the same incomparable grading work as our style "B", delivering five (fewer if desired) true grades, also—it treats peas to an air suction cleaning before they reach the grading screens; while the "once through" cleaning on this machine is exceptionally good, we do not claim it to be as thorough as the cleaning work performed by our "Monitor" Pea Cleaner (page 7) which delivers "twice through," or repeated air cleanings, also, two screen cleanings.

The cleaning operation is as follows: peas are delivered into hopper, thence by vibrating feeder are carried into the wide suction leg where pieces of pods and trash lighter in weight than a whole pea are drawn off by the air currents. Light refuse is sucked into and thrown out of the fans, the heavier particles drop into conveyor under fans and discharge at side of machine. After passing through suction leg the cleaned peas pass to first of the several grading screens—see pages 8 and 9 for grading work.

DIMENSIONS, CAPACITY, ETC.

Extreme height	9 4"
Extreme length	12' 0"
Extreme width	8' 2"
Length on floor	12' 0"
Width on floor	6' 3"
Height to where peas enter	8' 2'
Height to center of fan shaft	7' 4"
R. P. M. of fan shaft	700
R. P. M. of shaker shaft	572 to 600
Size of drive pulley (tight and loose)	16" x 6"
Horse power required	10
Capacity, No. 2 cans—ten hours	30000 to 35000
Approximate shipping weight, pounds	5200
Export gross weight, pounds	....
Cubical contents, C. F.	....



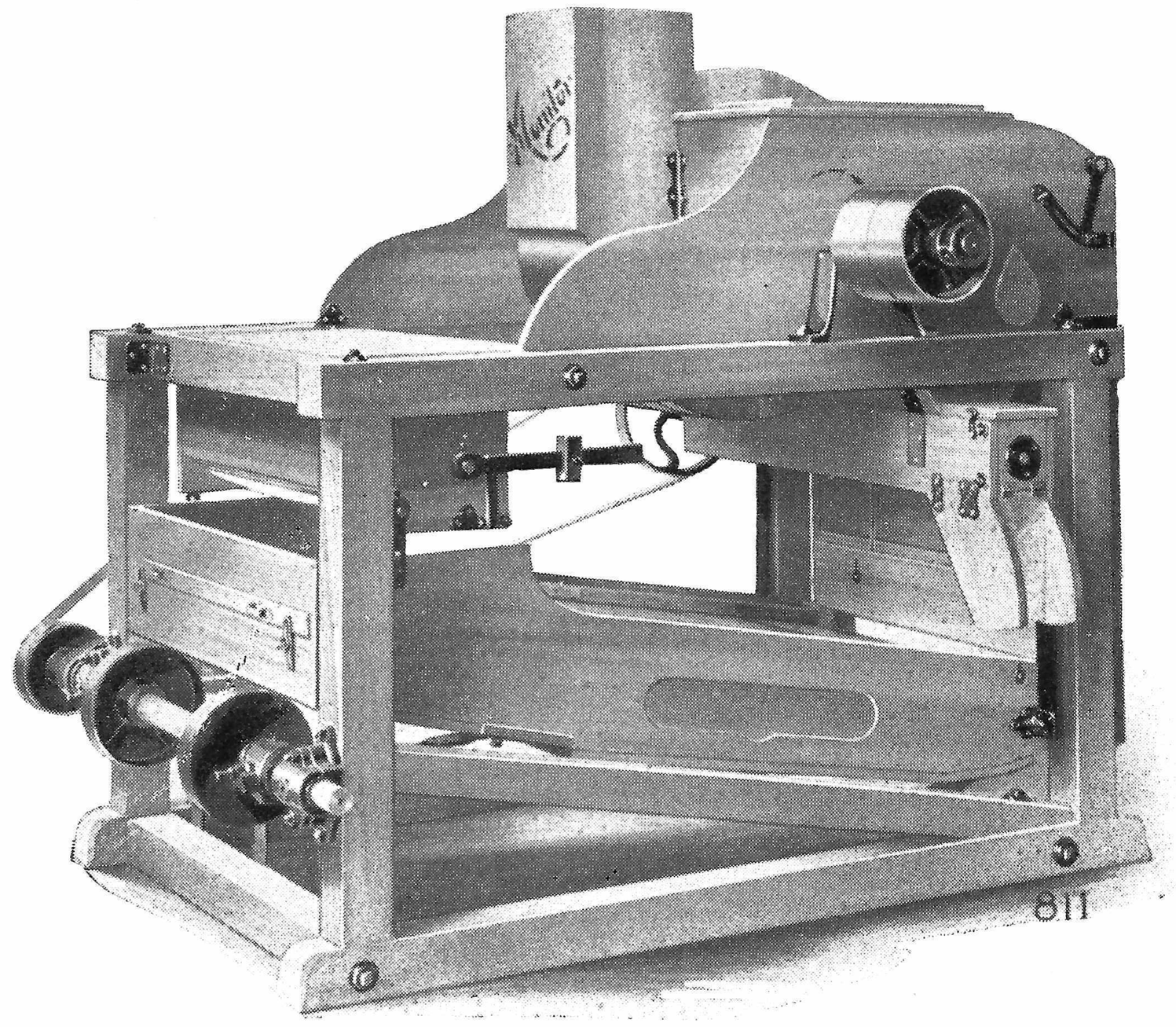
"MONITOR" SAMPLE PEA GRADER

QUITE a few packers have found it to their advantage to buy peas according to their grade value, as a means of doing so the "Monitor" Sample Grader has served them perfectly. A small outfit, taking little space or power, easily moved about and set to use, this machine enables the Canner to establish a system of purchasing by tested valuation. Five (fewer if desired) grades are delivered—each as perfectly sized as those for which our large capacity style "A" and "B" graders are noted.

Although a small outfit, it has compact, durable construction . . . .Main frame is selected hard wood, mortised joints and strongly bolted . . . .Grading screens are carried in two self-balancing, suspended shaking shoes driven by opposed eccentrics from one large shaft . . . .Eccentric shaft operates in deep reservoir, self-oiling bearings . . . .Traveling sieve cleaners automatically brush each screen clean continuously . . . .A full set of screens are supplied—all are interchangeable are of heavy, durable construction . . . .Hopper capacity is large—and feed from same to grading sieves is through a vibrating distributor. Discharge spouts are now furnished.

DIMENSIONS, ETC.

Extreme height	5′ 3″
Extreme length	8′ 9½″
Extreme width	3′ 9½″
Height to center of drive shaft	1′ 8″
Height to where peas enter	5′ 3″
R. P. M. of drive shaft	600
Size of drive pulley (tight and loose)	12″ x 2″
Horse power required	1
Approximate shipping weight, pounds	850
Export gross weight, pounds	....
Cubical contents, C. F.	....



"MONITOR" PEA RECLEANER

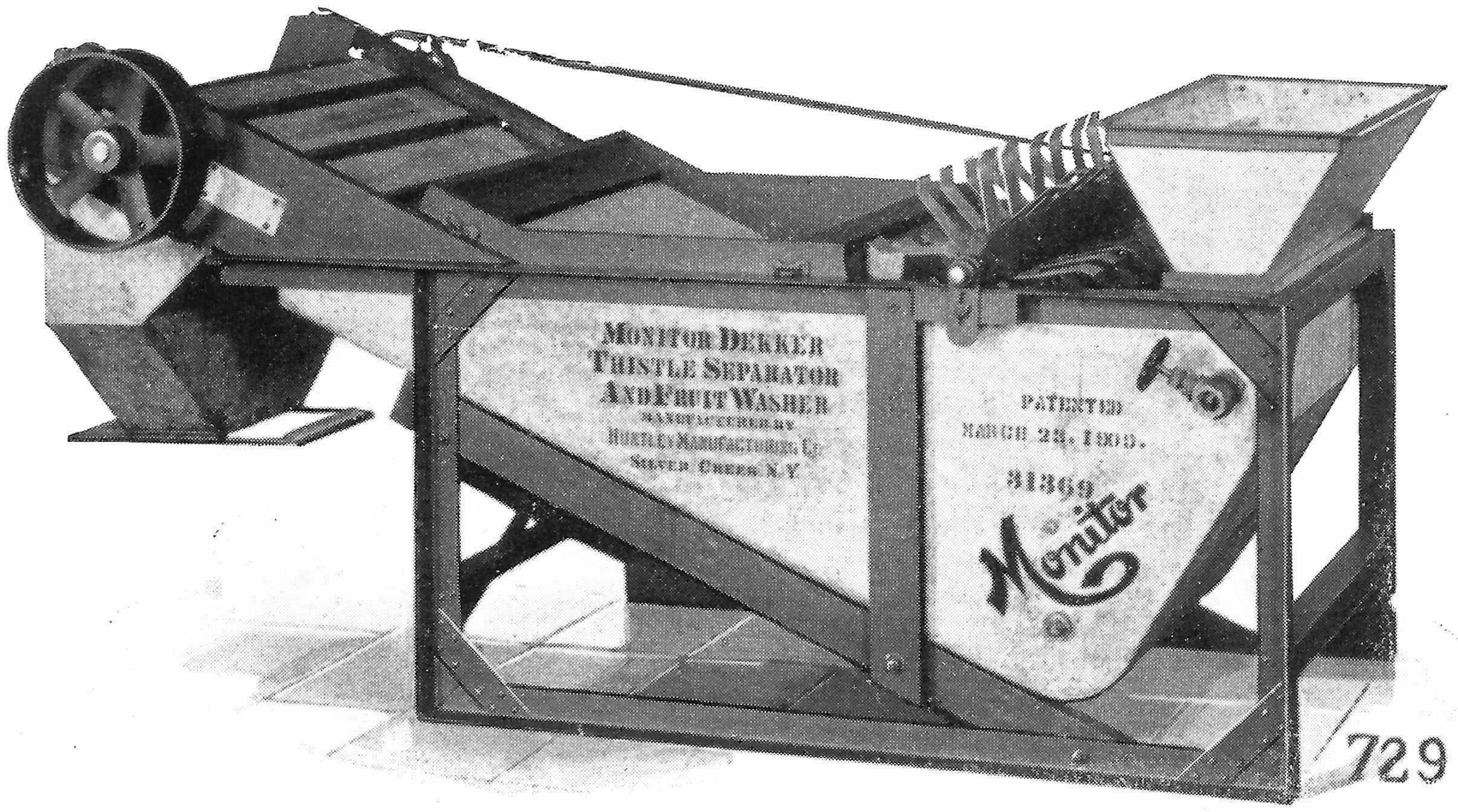
THE "Monitor" Pea Recleaner is offered for a definite purpose. After grading, blanching and washing, the smaller grades of peas, in particular, carry more or less split peas and loose skins. The Canner has depended on hand picking to remove these, an expense which can now largely be eliminated. If the peas in their grades are passed from the Blancher or Washer over the "Monitor" Recleaner, the removal of splits and skins mechanically and automatically is assured. Passing down through the feeder on the machine, the screens in the shaking shoe drop the splits out, passing the whole peas together with the loose skins, over the end into the air leg. At this point, a strong air suction is applied, by means of which the loose skins are lifted out and deposited in the tip conveyors for delivery to the side of the machine, the good peas passing out at the bottom of the leg.

The machine as regularly built, is put on a subbase raising the machine up 36 inches, so that the good peas can be dropped directly onto the picking table so that the stock may be finally looked over by a few hand pickers to remove any refuse which may have carried through. However, it will be found that the number of hand pickers necessary will be materially reduced by the use of this machine.

In the construction, this is a typical "Monitor". Nothing but the best of materials are used and every part of the machine is designed and built for long service. It's a straight simple proposition, designed to fill without annoyance, a demand long existing.

DIMENSIONS, ETC.

SIZE NO.	3	5
Extreme height with subbase	8′ 8″	9′ 3″
Extreme height without subbase	5′ 5′	6′ 0″
Extreme length	6′ 0″	6′ 1″
Extreme width	5′ 2″	7′ 0″
Length on floor	5′ 9″	5′ 9″
Width on floor	3′ 9½″	4′ 7½″
Height to where peas enter	3′ 4″	3′ 4″
Heighth discharge peas. without subbase	8″	8″
Height to center of fan shaft	3′ 11″	4′ 0″
R. P. M. of fan (driving shaft)	700	700
R. P. M. of shaker shaft	600	600
Size of drive pulley (tight and loose)	8″ x 4″	8″ x 4″
Horse power required	2	3
Capacity	Slow Line	Fast Line
Approximate shipping weight, pounds	1070	1400
Export gross weight, pounds	....	....
Cubical contents, C. F.	....	....
Fan outlet	10½″ x 11½″ (1 fan)	9″ x 13½″ (2 fans)



"MONITOR" THISTLE SEPARATOR

(DEKKER PATENT)

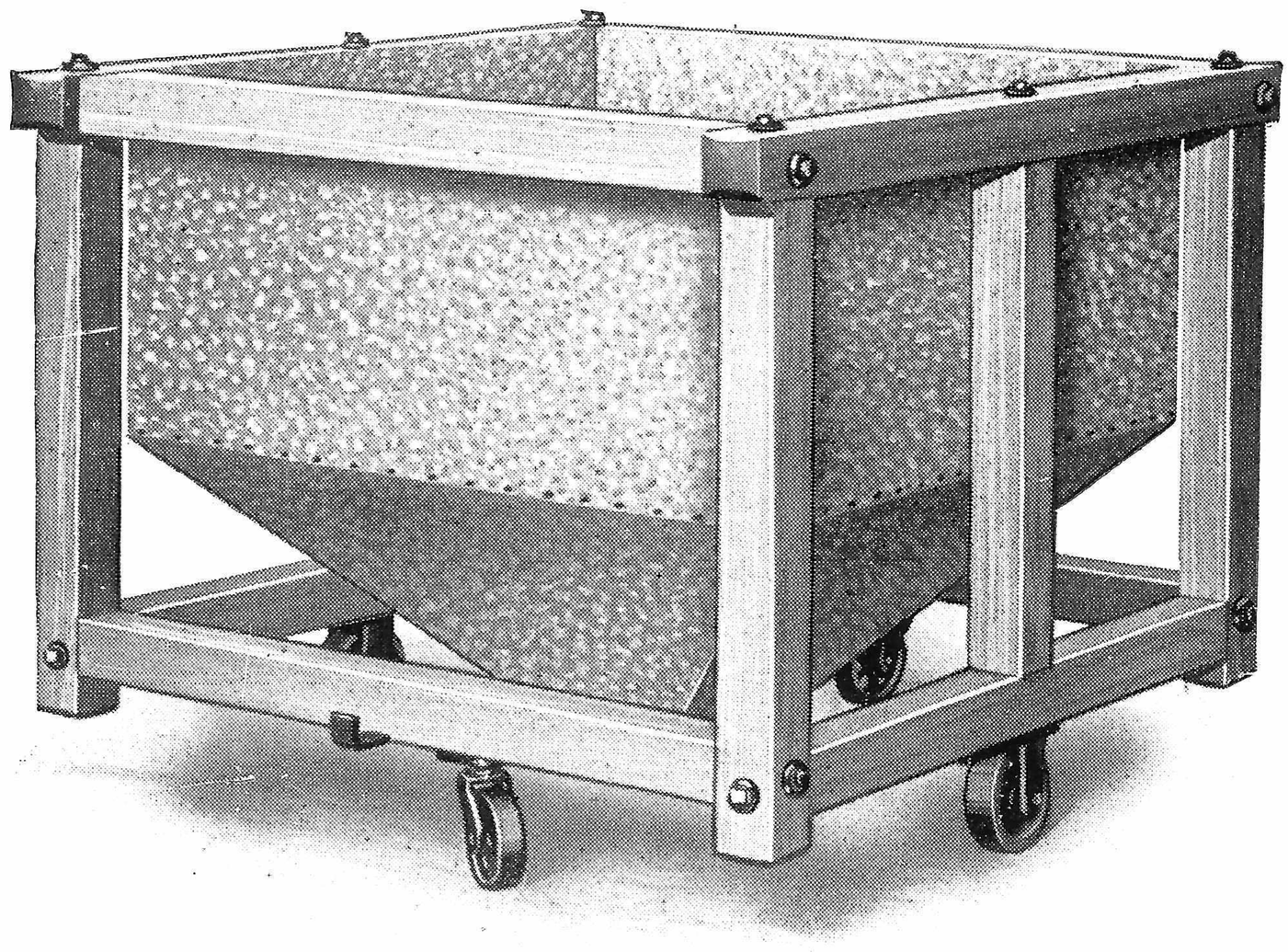
AN aid to the pea packer where thistle buds are mixed with peas. Of the same size as peas, screens will not remove them, and of the same weight, air cleaning will not make perfect separations—reasons why a machine of this kind which will remove the thistle buds is of great value—its separations are made by floating.

A hopper at head end receives the peas and thence delivers them into tank of water; at point of entrance the stock meets sharp currents produced by sprays injected from tank side—by combining this motion with the action of a spiral carrier the buds are floated to side of machine and discharged. Peas sink to a point where an endless rubber carrier belt picks them up and deposits them outside of machine. Rubber carrier belt is perforated for draining and has a dependable take-up. Supporting frame is angle iron, reinforced design. Tank and hopper are made of heavy galvanized metal. A compact, nicely finished outfit.

Many users report fine results with this outfit when used for washing fruits—it floats worm eaten stock, light refuse, etc., making superior separations and delivering large capacity results—especially suited for washing cherries. See page 42.

DIMENSIONS, CAPACITY, ETC.

SIZE NO.	30	40
Extreme height	3′ 4″	3′ 4″
Extreme length	6′ 10″	6′ 10″
Extreme width	3′ 9″	4′ 7¼″
Length on floor	4′ 4″	4′ 4″
Width on floor	2′ 10″	3′ 8¼″
Height to top of feed hopper	3′ 0″	3′ 0″
Height to center of drive shaft	2′ 9″	2′ 9″
Height to where peas discharge	11″	11″
R. P. M. of drive shaft	52	52
Size of drive pulley	12″ x 3″	12″ x 3′
Horse power required	1	1½
Size of water supply pipe	1″	1″
Capacity, No. 2 cans—ten hours	30000 to 50000	60000 to 70000
Approximate shipping weight, pounds	500	600
Export gross weight, pounds	....	....
Cubical contents, C. F.	....	....



"MONITOR" RUNABOUT HOPPER

WHERE it is impossible to transfer Peas by other means from one machine to another, or for any special carrying service, one of these cars proves a great convenience.

You will find the combination of wood and metal construction while giving a lighter car, also insures greater endurance than the all-metal types.

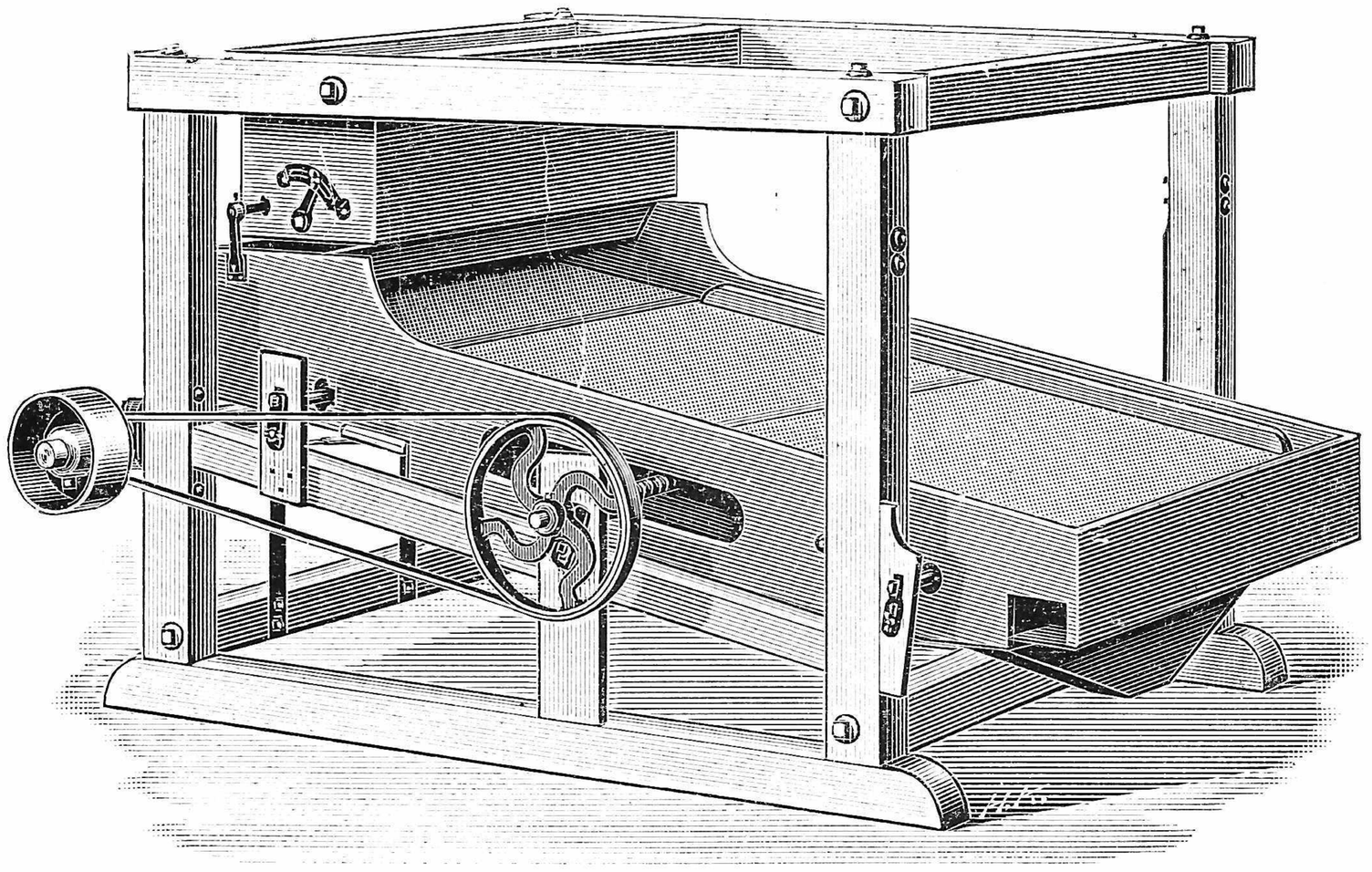
Hopper is heavy metal with quick discharging gate in bottom, conveniently operated by slide pull from end. Car frame is made of selected quality, air-dried hard wood accurately framed, rigidly secured by heavy bolts that have lock nuts. Car travels on large casters. Latest pattern has ten-inch wheel on each side of front with large swivel caster at end.

In all this is a perfectly designed and nicely finished outfit that will stand up under the roughest kind of use.

The car can also be had with side discharge.

DIMENSIONS, CAPACITY, ETC.

Extreme height	3′ 4″
Extreme length	3′ 5″
Extreme width	3′ 7″
Capacity, pounds	400 to 600
Approximate shipping weight, pounds	250
Export gross weight, pounds	....
Cubical contents, C. F.	....



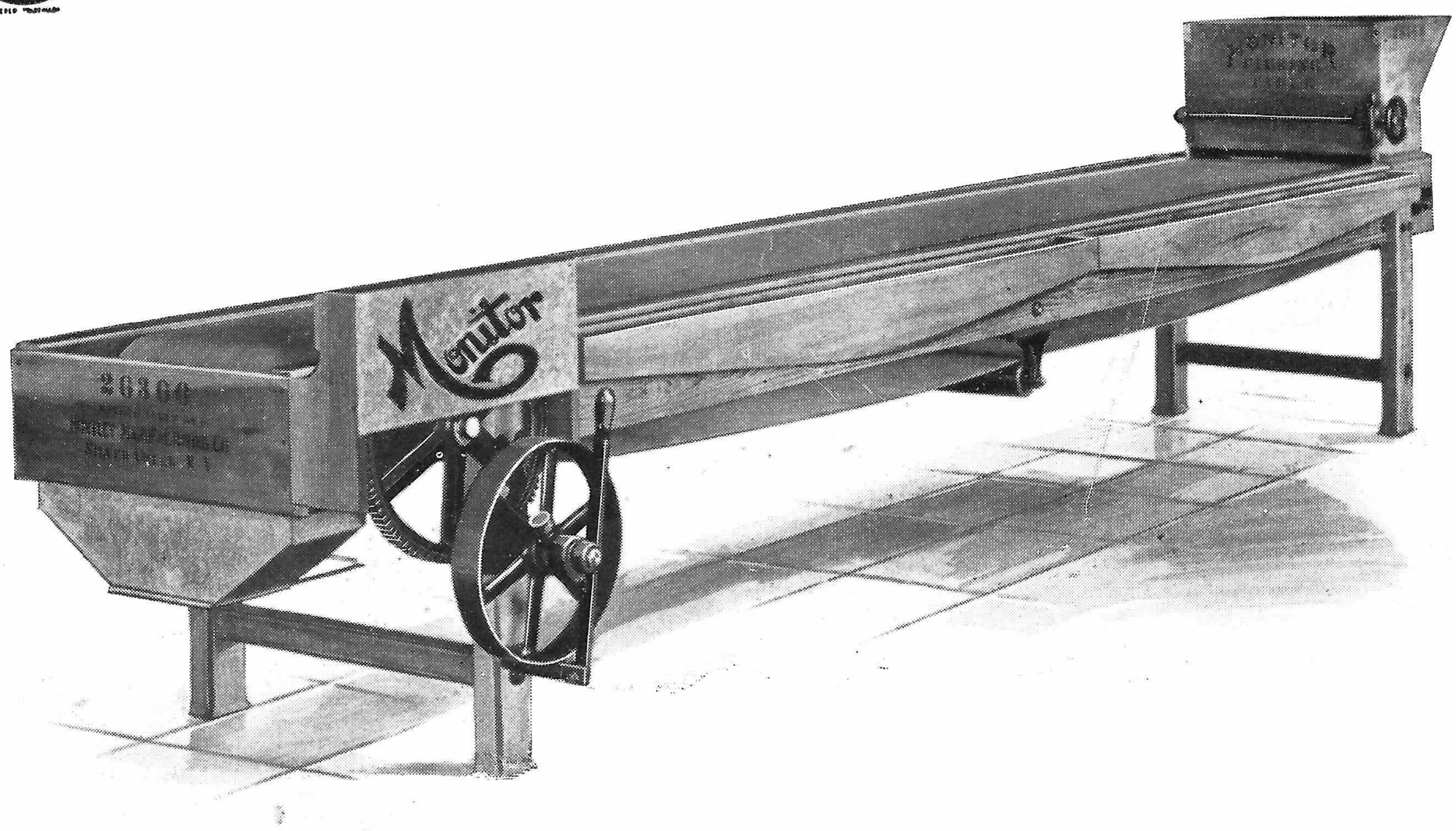
"MONITOR" GRADING SHOE

STYLE "A"

FOR any requirement where it is desired to separate peas to two grades this shoe will render very satisfactory service. We cite one kind of work it is frequently used for: Canners using cylinder graders first send their peas through one of these "Monitor" Shoes, which divide the large and small peas—this facilitates the work of a cylinder grader very materially. One deep set of screens are employed; these in three interchangeable sections, fitted with any desired size of perforation—entire screen surface is automatically cleaned with an adjustable traveling brush—this insures full capacity and uniform grading work . . . . The outfit is contained in a heavy, selected hard wood frame, machine mortised and locked with bolts . . . . Shaking shoe has waterproofed construction and may be washed frequently—is suspended type, counter-balanced in motion by counterweight fly-wheels on shaker shaft . . . . Feed hopper has adjustable feed gate and a vibrating distributor . . . . Shaker shaft is large diameter, high grade steel, accurately sized . . . . Shaft bearings are self-oiling type . . . . Two large, adjustable eccentrics drive shaking shoe. A smooth, operating shoe taking very little power and outfitted in the best possible manner.

DIMENSIONS, CAPACITIES, ETC.

SIZE NO.	6	7	8–9
Extreme height	3′ 7″	3′ 7″	3′ 7″
Extreme length	6′ 2″	6′ 3″	6′ 3″
Extreme width	5′ 5″	5′ 11″	6′ 7″
Width on floor	4′ 2″	4′ 11″	5′ 1″
Length on floor	5′ 1″	5′ 1″	5′ 1″
Height to where peas enter	3′ 7″	3′ 7″	3′ 7″
Height to where peas discharge	4″ and 10″	4″ and 10″	4″ and 10″
Height to center of shaker shaft	1′ 5″	1′ 5″	1′ 5″
R. P. M. of shaker shaft	600	600	600
Size of drive pulley (tight and loose)	8″ x 3½″	10″ x 3½″	10″ x 4½″
Power required to operate	⅜	½	½
Capacity, No. 2 cans—ten hours	20000	26000	30000
Approximate shipping weight, pounds	1000	1200	1400
Export gross weight, pounds	....	....	....
Cubical contents, C. F.	....	....	....



"MONITOR" PICKING TABLE (Wood)

HAVING heavier and more substantial construction and better equipment generally, we offer the "Monitor" as the most satisfactory all around picking table on the market. Every provision has been made for easy adjustment and simplified operation. These tables are provided with adjustable gate feed hoppers, gate adjustment is controlled by rack and pinion, quantity of stock fed on to endless picking belt is governed to a nicety. Picking belt is of extra quality, heavy stock and has good wearing qualities; a dependable tightener is furnished for taking up slack. These outfits furnished with three widths of belts, and in different lengths—see table below.

Used mostly by pea and bean packers, these tables seldom fail to deliver large earnings. Taking light power, easily set up for service in most any convenient place, they operate with practically no care and will last for years. They may be used for many special purposes—with slight changes these outfits render good service as filling tables.

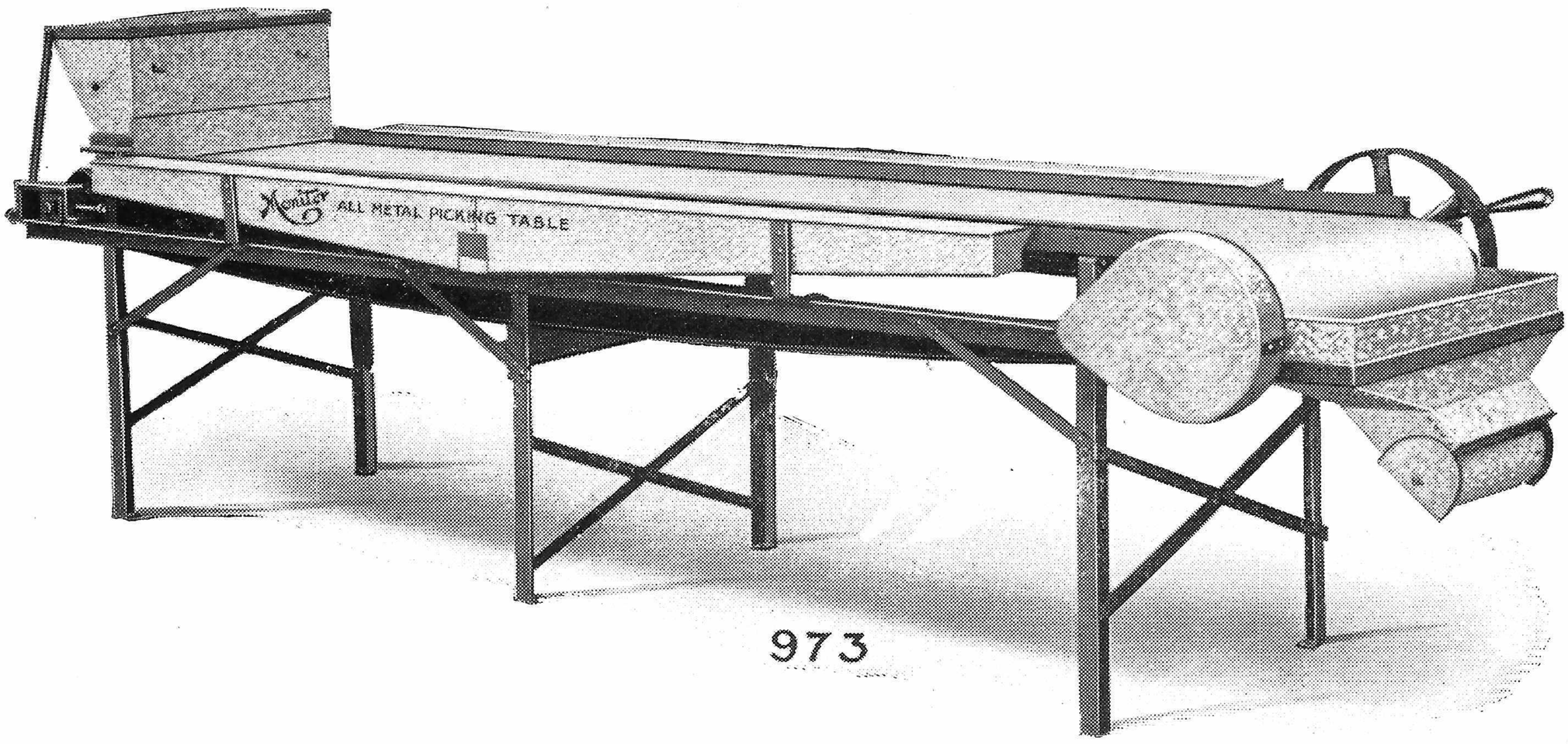
All edge rails, covering the outer edge of the belts, are now made so they can be removed for easy cleaning underneath.

We furnish a superior style of clutch drive—a good feature inasmuch as a clutch is more satisfactory for average requirements than any style of pulley drive. A careful comparison of the "Monitor's" construction and workmanship with other tables will prove our tables are superior.

DIMENSIONS, ETC.

SIZE	10-foot	12-foot	14-foot	16-foot
Height to top of feed hopper	3′ 10″	3′ 10″	3′ 10″	3′ 10″
Height to top of picking belt	2′ 6″	2′ 6″	2′ 6″	2′ 6″
Extreme length	12′ 1″	14′ 1″	16′ 1″	18′ 1″
Extreme width	3′ 6″	3′ 6″	3′ 6″	3′ 6″
Width on floor	2′ 7″	2′ 7″	2′ 7″	2′ 7″
Length on floor	9′ 2″	11′ 2″	13′ 2″	15′ 2″
Height to center of drive shaft	1′ 5″	1′ 5″	1′ 5″	1′ 5″
Height to pea discharge	15″	15″	15″	15″
R. P. M. of drive shaft	60	60	60	60
Size of drive pulley	15″ x 2½″	15″ x 2½″	15″ x 2½″	15″ x 2½′
Horse power required	½	⅝	¾	1
Approximate shipping weight, pounds	800	900	1000	1200
Export gross weight, pounds	....	....	1500	....
Cubical contents, C. F.	....	....	121	....

NOTE—Above figures are for "standard" outfits, with picking belt 24″ wide. We, also, make these tables with 20″ and 18″ belts, no changes except in width and weight.



"MONITOR" PICKING TABLE (Metal)

THE "Monitor" idea of Canning machinery is not "how cheap" but "how good" we can build it.

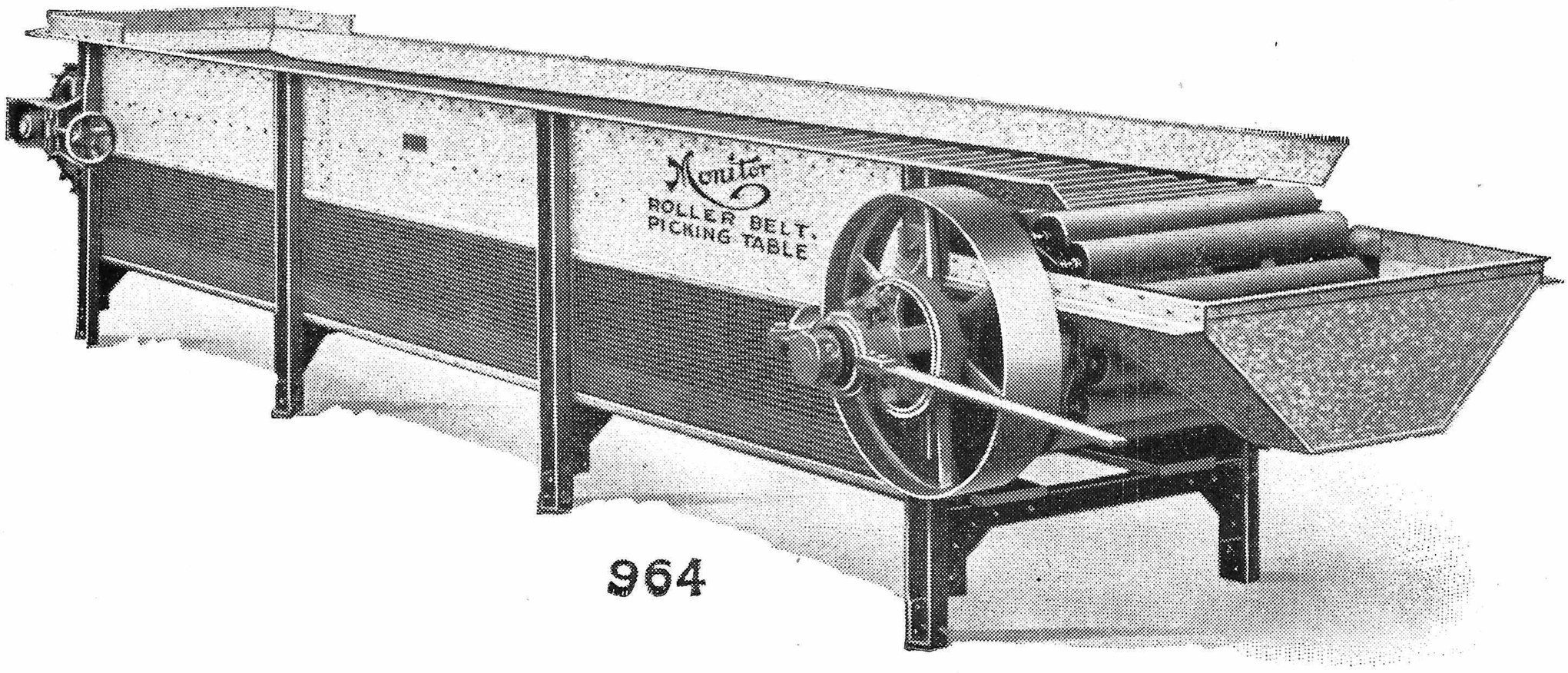
With this idea in mind, we now offer the "Monitor" Metal Picking Table. There is no wood used in it at all. Outside of the belt, it is of metal construction throughout. It has all the good features of the "Monitor" Wood Picking Table and in addition, is impervious to water and its action. No swelling of the wood—no warping but a thoroughly durable and effective table. It has the same serviceable white surface belt used on the wood tables and has the clutch for starting and stopping, the waste pockets and takeups.

We can furnish same without the feed hopper and discharge spout if desired and at a reduced price.

DIMENSIONS, ETC.

SIZE	10-foot	12-foot	14-foot	16-foot
Height to top of feed hopper	3′ 9″	3′ 9″	3′ 9″	3′ 9″
Height to top of picking belt	2′ 7″	2′ 7″	2′ 7″	2′ 7″
Extreme length	11′ 9″	13′ 9″	15′ 9″	17′ 9″
Extreme width	3′ 4″	3′ 4″	3′ 4″	3′ 4″
Width on floor	2′ 3¼″	2′ 3¼″	2′ 3¼″	2′ 3¼″
Length on floor				
Height to pea discharge	1′ 4″	1′ 4″	1′ 4″	1′ 4″
Height to center of drive shaft	2′ 2½″	2′ 2½″	2′ 2½″	2′ 2½″
R. P. M. of drive shaft	40	40	40	40
Size of drive pulley	15″ x 2½″	15″ x 2½″	15″ x 2½″	15″ x 2½″
Horse power required	½	⅝	¾	1
Approximate shipping weight, pounds	700	800	900	1000
Export gross weight, pounds	....	....	....	....
Cubical contents, C. F.	....	....	....	....

NOTE:—Above figures are for "standard" outfits, with picking belt 24″ wide. We, also, make these tables with 20″ and 18″ belts, no changes except in width and weight.



THE "MONITOR" ROLLER PICKING TABLE

The machine that presents every part of the surface to be inspected

THERE is need for a picking or sorting table, for handling tomatoes, apples or similar stock, which will *force* an examination of every part of the surface of the stock. This cannot well be done in the ordinary way on the ordinary tables as it would mean that the operator would have to lift, turn and inspect each tomato, apple or whatever is being handled.

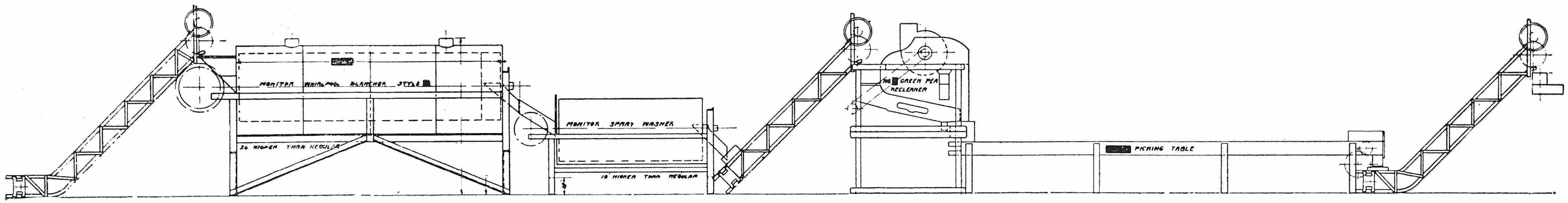
To overcome this, we offer the MONITOR Roller Picking and Sorting Table. The surface of the picking belt is composed of wooden rolls about 2¾ inches in diameter, arranged so that, as the whole belt travels endways in the usual manner, the individual rollers making up the belt, are revolving. This action turns the stock over and over as it rides along on the roller belt, so that any bad spot comes into view many times during the passage of the stock along the table.

The machine has a friction drive, a receiving and a collecting hopper. It will be found a very desirable addition for any packer handling large stock, such as tomatoes, apples, potatoes, etc.

It is built in one width but in any length.

DIMENSIONS

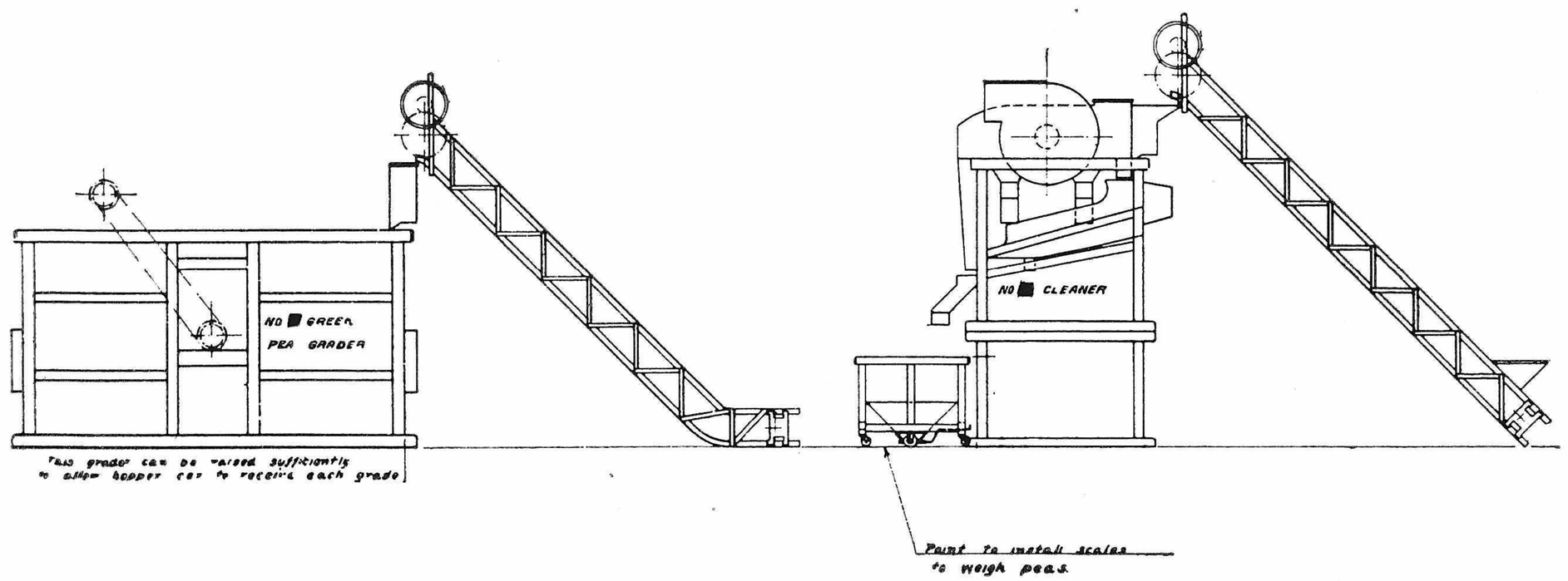
SIZE (width of belt, 24″)	10-foot	12-foot	14-foot	16-foot
Height to top of picking belt	2′ 9″	2′ 9″	2′ 9″	2′ 9″
Extreme length	12′ 5″	14′ 5″	16′ 5″	18′ 5″
Extreme width	4′ 2″	4′ 2″	4′ 2″	4′ 2″
Width on floor	2′ 4½″	2′ 4½″	2′ 4½″	2′ 4½″
Length on floor	8′ 9″	10′ 9″	12′ 9″	14′ 9″
Height to center of drive shaft	1′ 10″	1′ 10″	1′ 10″	1′ 10″
Heighth discharge	1′ 4″	1′ 4″	1′ 4″	1′ 4″
Size of drive pulley	20″ x 4″	20″ x 4″	20″ x 4″	20″ x 4″
R. P. M. of drive shaft	40	40	40	40
Horse power required	½	¾	¾	1
Approximate shipping weight, pounds	....	....	....	....
Export gross weight, pounds	....	....	....	....
Cubical contents	....	....	....	....

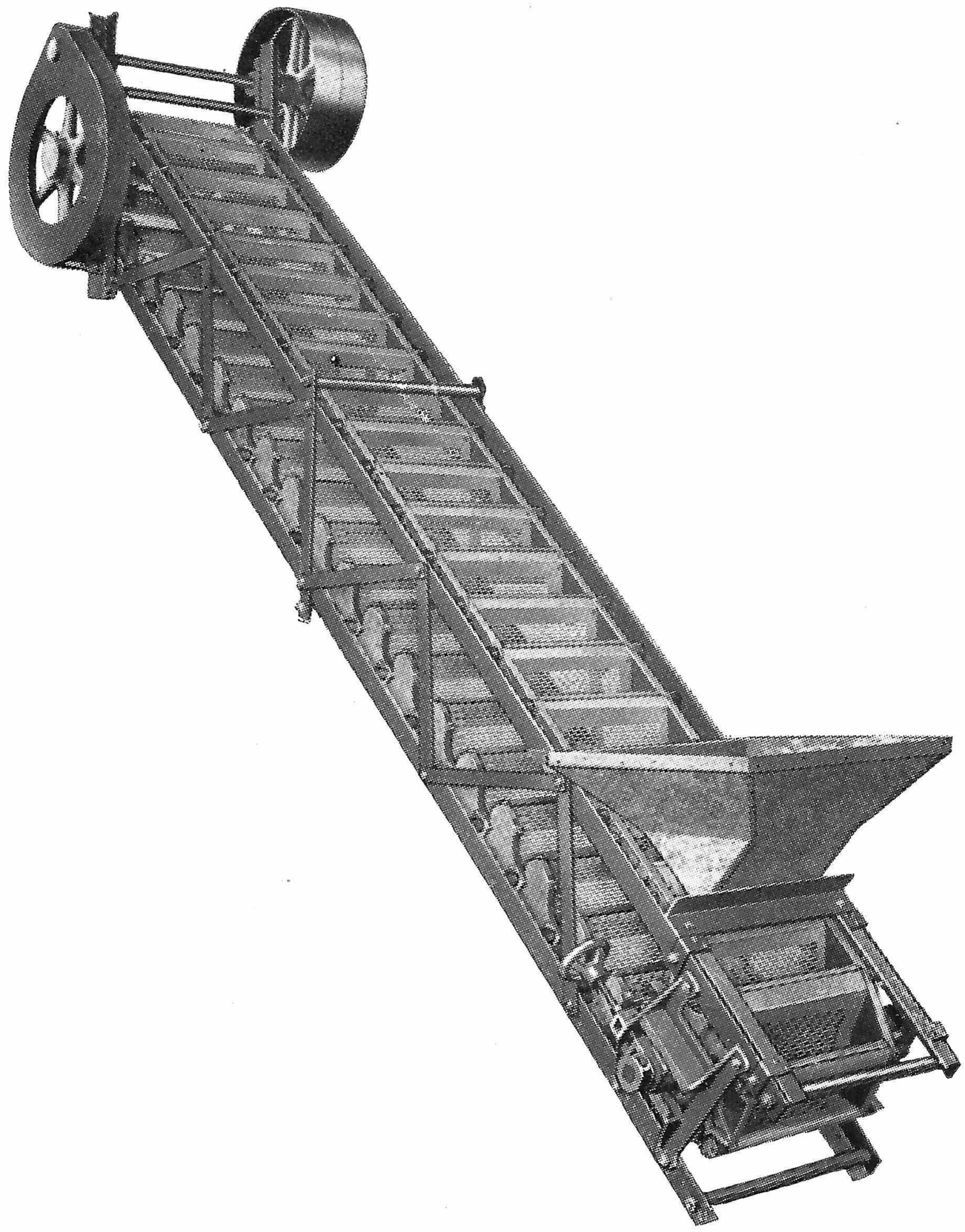


"MONITOR" AUTOMATIC SYSTEMS

OUTLINE sketch illustrating one of several possible arrangements for obtaining automatic pea handling. The pea cleaner is shown discharging to a hopper car for weighing, the car then discharging into the elevator feeding the grader. The grader can be elevated on a sub base so as to allow the use of hopper cars to gather each grade. The grades are fed into the elevator feeding the Blancher and from that point, the operation is automatic and continuous to the Filler.

In the above line is shown the arrangement of the "Monitor" Whirlpool Blancher discharging into the "Monitor" Style "Y" Spray Washer. Frequently these outfits are supplied in the reverse arrangement so far as these two machines are concerned so that one will discharge directly into the other, automatically eliminating labor and waste.





"MONITOR" ALL METAL ELEVATOR

STYLE "A"

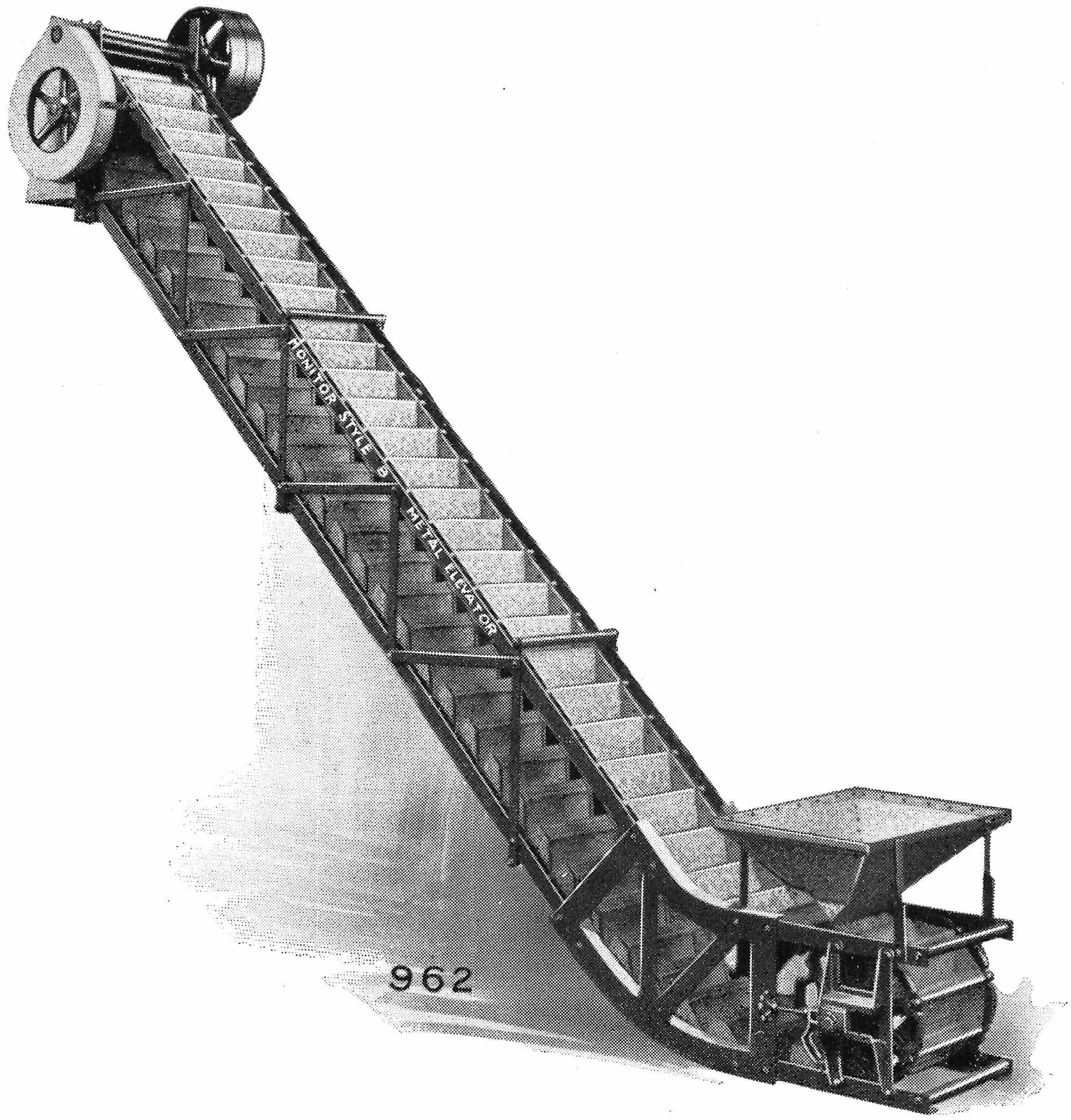
ALWAYS striving to meet the demand for modern machines, we offer the "Monitor" All Metal Elevator as an advance worth while. The buckets are made of galvanized sheet metal. These buckets are fitted with suitable substantial ends and are mounted on rollers on which they travel and are so constructed that one overlaps the other, preventing any leakage of stock. They are fitted in such a manner as to conform to the bed of their travel. The line of buckets or carriers are mounted in a substantial iron frame, which while amply strong to support the load, yet is so designed as to reduce the weight to the lowest limit consistent with the requirement.

We provide the twelve-inch elevator with a reduction gear drive. This makes it possible to drive the machine from the main shaft without the purchaser providing a special counter shaft to reduce the speed to requirements.

In capacity, this elevator will handle in the twelve-inch bucket, the standard size approximately from 500 to 600 pounds of peas per minute.

It will be noted that the elevator is made in three Styles, A. B and C. Therefore a style to fit any requirement can be had. In ordering, care should be taken to give the correct measurements of each portion of the elevator as indicated on the cuts so that it will fit the position when installed.

When fed in the horizontal position, as in Styles B and C, the hopper can be used or the feed can enter at the surface of the elevator thirteen inches from the floor.



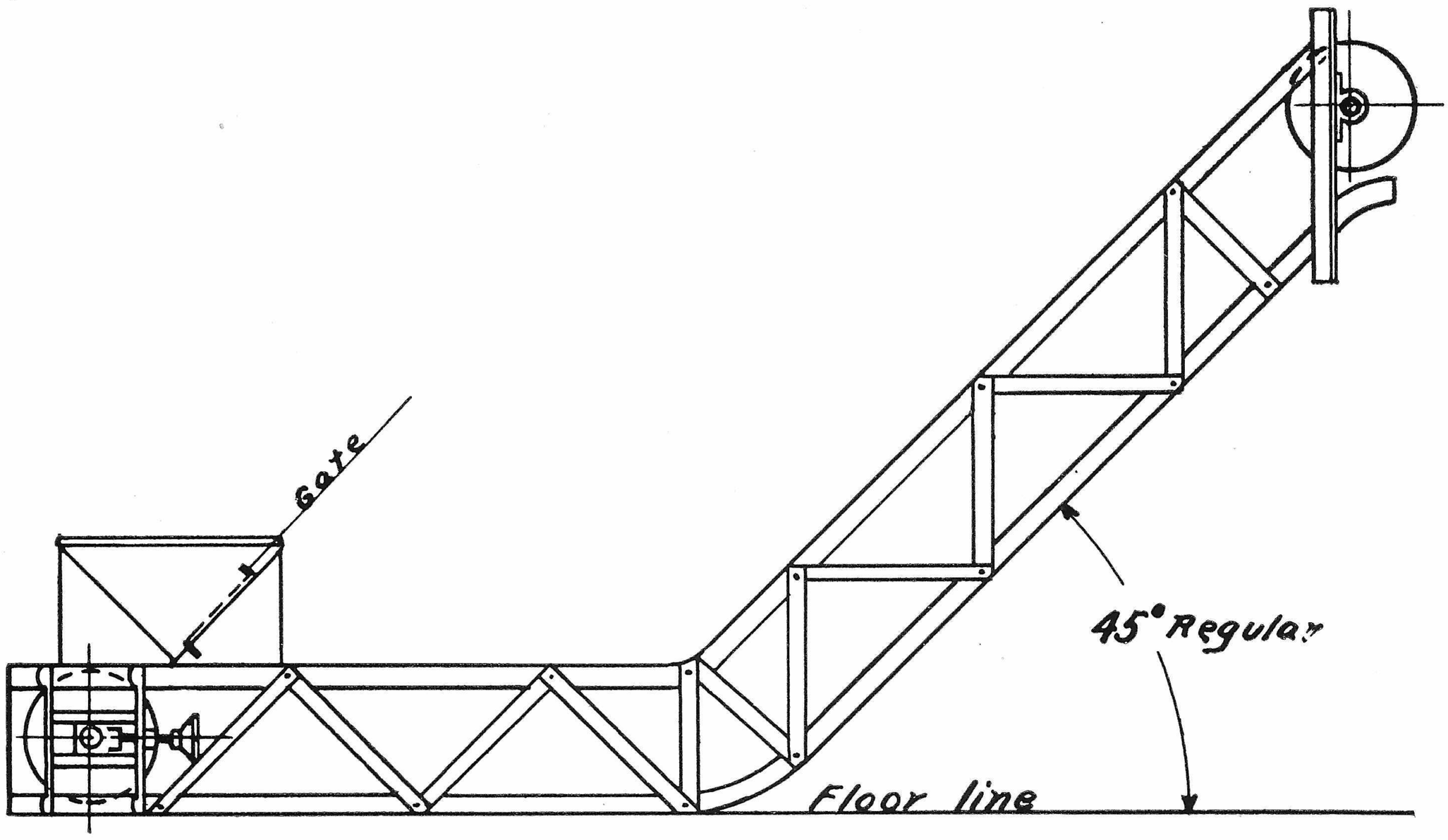
STYLE "B"

IN the twelve-inch bucket size, the elevator buckets are perforated to allow for drainage, inasmuch as the stock when handled over this size of elevator, is wet and means must be provided for draining out the water. On the other hand, in the six-inch bucket, peas are usually run dry and therefore, those buckets are made without perforations.

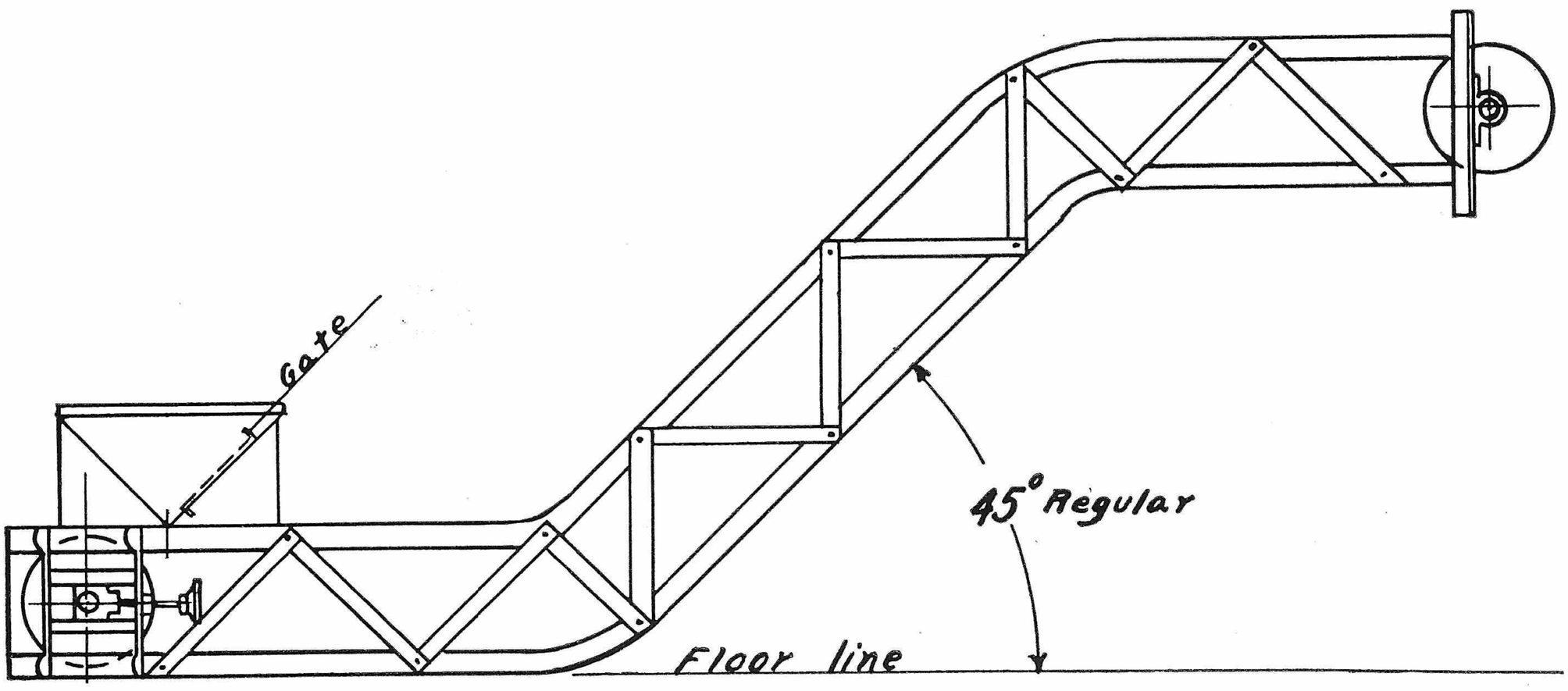
A great many canners are adopting the six-inch bucket elevator to take the peas from the viner, setting it between two viners, each discharging direct into the buckets the entire width of the viner apron. The standard size is twenty-seven feet over all, but this can be varied to meet requirements.

A late improvement to our elevator is means for jarring loose at a given point on the return side, insuring all peas which carry over through sticking to the buckets through dampness, discharging at a given point.

See page 22 for diagrams and dimensions.



STYLE "B"

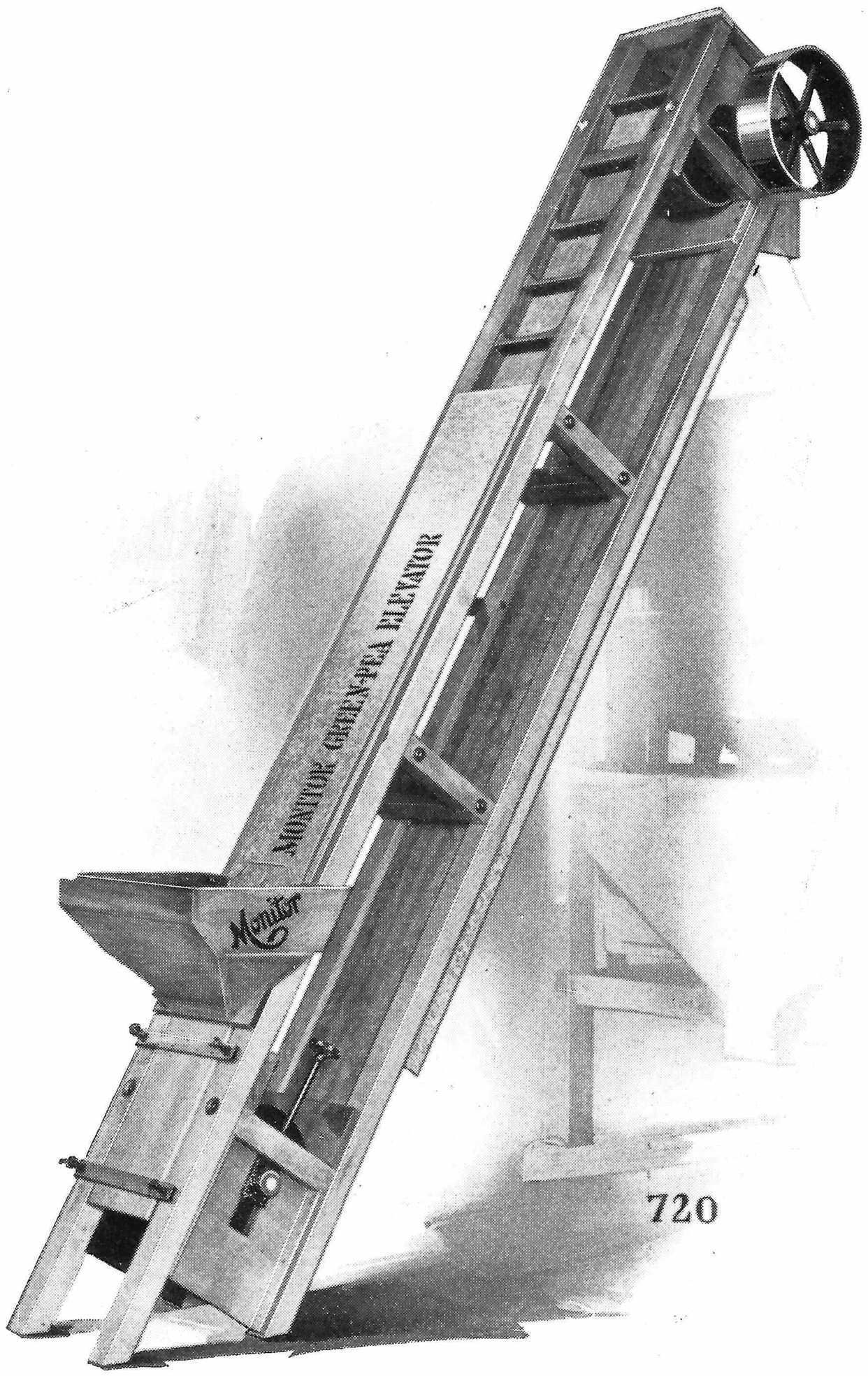


STYLE "C"

"MONITOR" ALL METAL ELEVATOR

DIMENSIONS

LENGTH BUCKETS	6-inch	12-inch
Width of elevator leg	11"	18"
Depth of elevator leg	16½"	16½"
From floor to top of hopper style A	33"	33"
From floor to top of hopper style B and C	27½"	27"
From floor to top of feed inlet, style B and C	16½"	16½"
From end of elevator to center of hopper, style B and C	13"	13"
From end of elevator to center of hopper, style A	10½"	10½"
Top of hopper	21¼" x 19"	28" x 19"
Size of drive pulley, T. & L.	16" x 3"	16" x 3"
Speed of drive pulley	150 R. P. M.	150 R. P. M.
Horse power required, from ½ to 3 according to length		



"MONITOR" GREEN PEA ELEVATOR

ELEVATOR feeding has come into its own with all progressive Canners. The old way of feeding with manual labor was a costly and unsatisfactory procedure—they have discarded the method for the cheaper and better way—elevators, and many of them "Monitors". To pea packers we offer this as the only wood elevator that will handle peas without injury. Using our improved "Monitor" style of bucket, so made that peas cannot lodge under them, no difficulty is experienced from overloaded buckets—the "Monitor" elevates peas without a loss to the user from mangled stock.

We build the "Monitor" in any length required. A heavy-service, perfectly fitted elevator, the first cost for which is small in proportion to what it will earn for the user. Belt carrying buckets is heavy, high grade rubber stock. Buckets are wood, waterproofed to insure long service and may be washed frequently. A positive action, durable type of belt take-up is supplied.

"MONITOR" GRAVITY PEA SEPARATOR

"TENDER peas only in the good grades" is the slogan of every enterprising Canner. In the old days a few hard peas did not matter much; today things are different. Judging from the increasing demand for and the enlarging sale of the "Monitor" Gravity Pea Separator, it is destined to become one of the most generally used of pea packers machines.

Eliminating those features of other briners which have always proven objectionable, we offer the "Monitor" as a simpler, safer and more economical outfit for separating hard and soft peas. As a reliable briner, this machine meets all demands, contrasted with other systems it has many important advantages—we mention a few: The "Monitor" requires but a small part of the floor space necessary for other briners; it is operated with only ten to fifteen percent of the brine other systems require—a considerable saving here; it is easier to handle and the operator gets much quicker response to his manipulations in changing density of brine. Tests, carefully taken, with the "Monitor" handling the same class of peas as other briners have in every case shown the separations of the "Monitor" to be unequalled for uniformity.

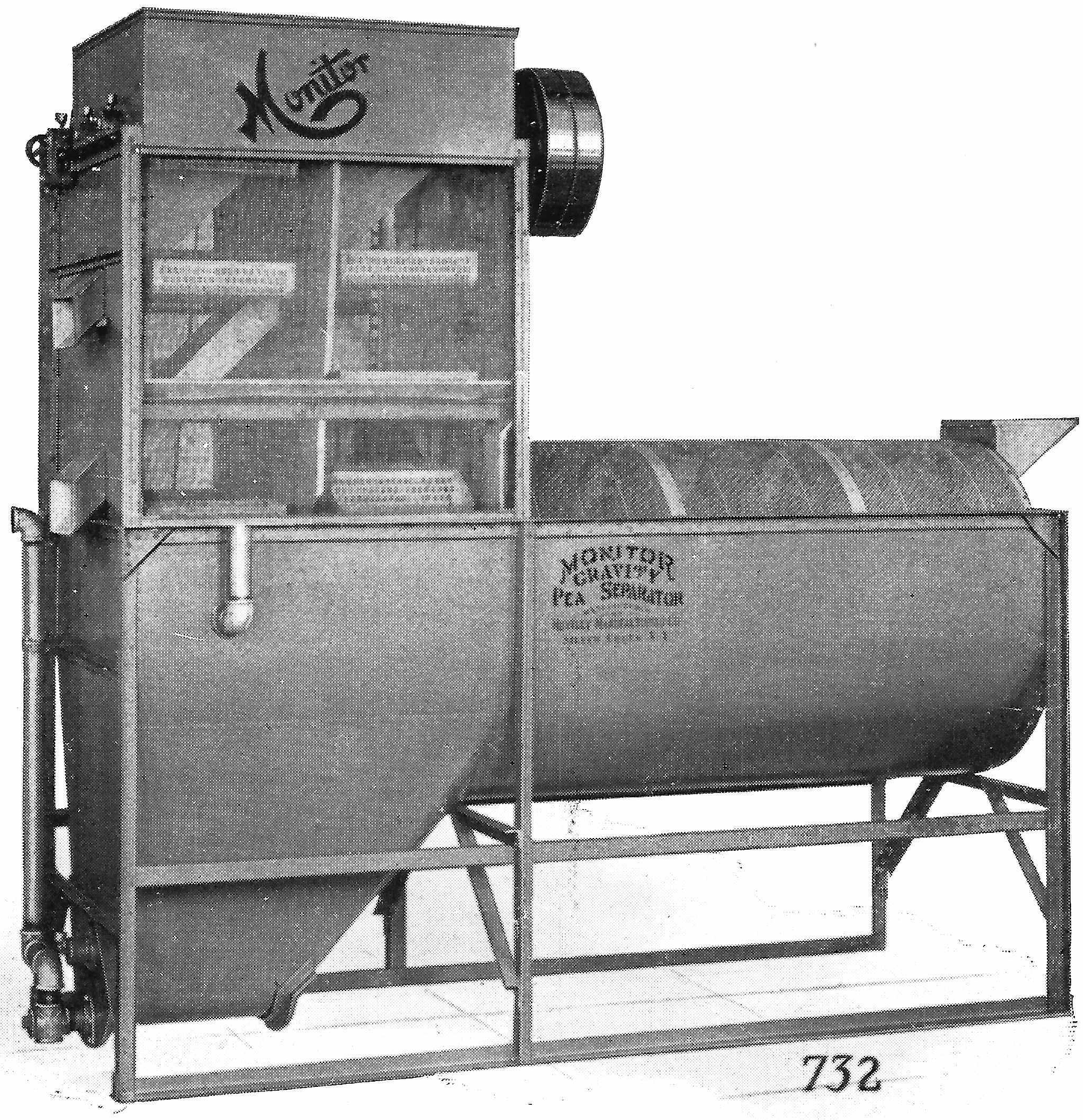
Deliver closer governed and more perfect separations and performing its work under greatly reduced expense, compared to other ways of brining, the "Monitor" also has other good features; cost to install is small, as it can be set in line without interfering with your present equipment—cost to operate is trivial, as it is the simplest and easiest managed briner so it is the cheapest.

The "Monitor" is only recommended for use after grading; handling one grade at a time it operates to perfection. The harder peas may be taken out in any desired quantity—once you establish the correct standard for tenderness it is easily maintained.

Strongly built of materials that have splendid wearing qualities, fitted throughout in the simplest and most thorough manner the "Monitor" can be handled by any helper of average intelligence and will survive many seasons' use.

OPERATION

Water is put in tank and salt added until correct density is obtained (best results are had by using a separate solution tank, this set overhead). Peas are fed into spiral cylinder through intake spout at end of machine—cylinder is perforated and revolves at slow speed in the filled tank of brine. The peas are propelled through the brine in a positive, easyman ner; soft peas are floated to the discharge outlet at end of brine tank and carried into draining elevator buckets which deposit them in a drained delivery spout overhead, discharge from this spout is at end of machine. (Fresh water sprays thoroughly rinse the peas before they discharge from the machine.) The heavy peas ("sinkers") gravitate to bottom of separate tank, are elevated to delivery spout overhead and discharge from end of machine. The two discharge spouts are shown at left end of machine in cut on opposite page—"sinkers" discharging from upper, good peas from lower spouts.



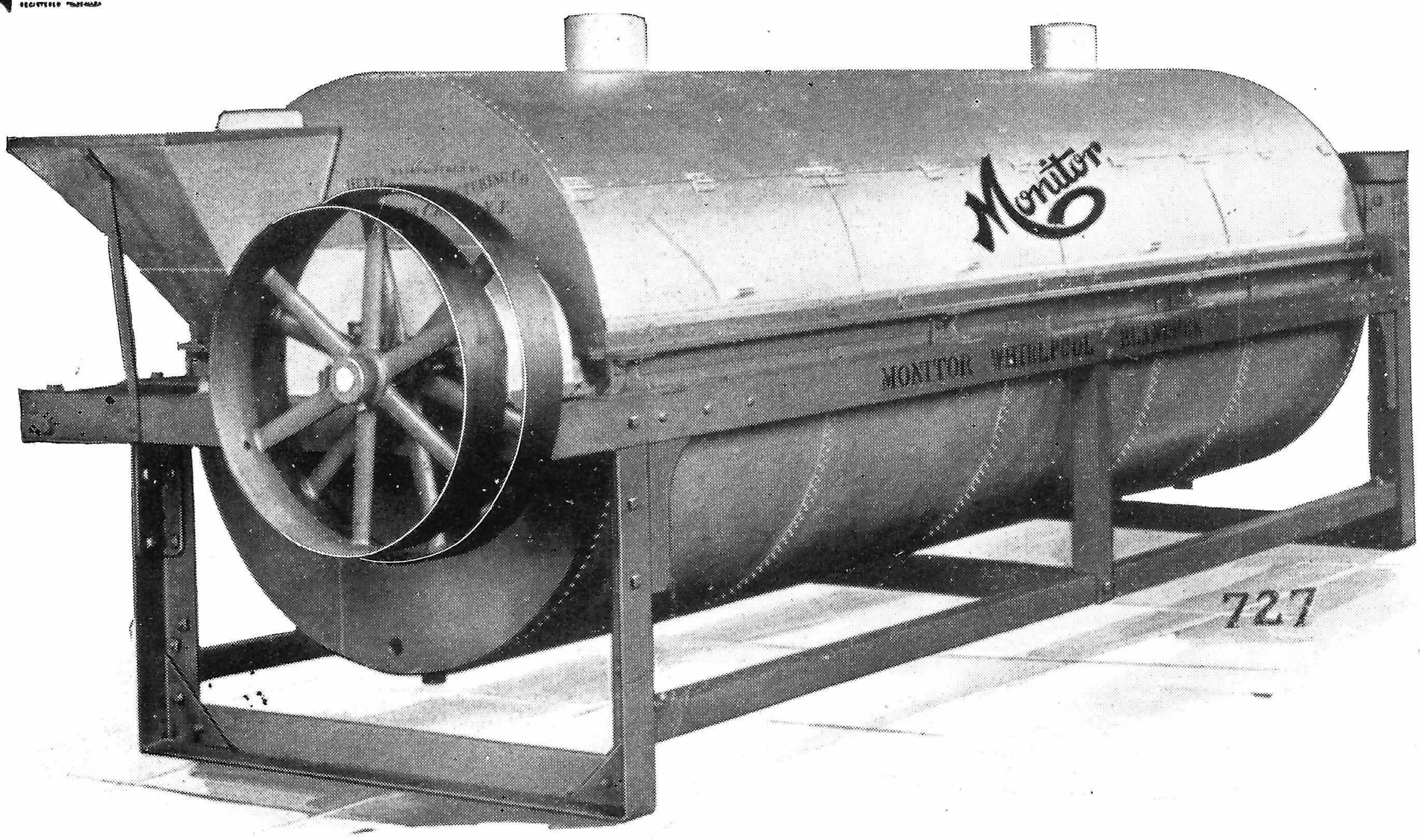
"MONITOR" GRAVITY PEA SEPARATOR

CONSTRUCTION

ALL-METAL construction, of heavy-service type . . . .Frame is reinforced design of heavy angle iron, secured with bolts and rivets . . . .Tank is made of extra heavy "Toncan" metal, all seams strongly riveted . . . . Spiral separating cylinder has heavy gauge perforated metal covering . . . . Elevator buckets and discharge spouts are draining type . . . .Machine is furnished complete with pipe connections, as shown in illustration . . . .Finish for all outside surfaces is heavy coating of steel gray paint . . . .A compact, ultra-heavy construction outfit—will stand up under the hardest kind of service.

DIMENSIONS, CAPACITY, ETC.

Extreme height	9′ 5″
Extreme length	10′ 4″
Extreme width	4′ 6″
Length on floor	9′ 7″
Width on floor	4′ 0″
Height to where peas enter	5′ 7″
Height to where peas discharge { hard	6′ 6″
Height to where peas discharge { tender	4′ 10″
Height to center of drive shaft	8′ 6″
R. P. M. of drive shaft	50
Horse power required	2
Size of drive pulley (tight and loose)	20″ x 3½″
Capacity, No. 2 cans—ten hours	50000 to 60000
Approximate shipping weight, pounds	2400
Export gross weight, pounds	....
Cubical contents, C. F.	....



"MONITOR" WHIRLPOOL BLANCHERS

The Only Continuous-Action Blancher

CONTRASTED with other methods of blanching the work of a "Monitor" Whirlpool Blancher is sharply defined as the *best* in every particular.

Our success with this blancher has been phenomenal from the commencement of its manufacture. Its basic features (covered by our broad patents) are such as to make it the only *continuous-action*, positively the *gentlest-action* and most certainly the *simplest-action blancher* manufactured today. For several seasons the demand for this machine has exceeded our output—evidence of the "Monitor's" popularity with the Canner.

Uniformity of blanch is a feature of the "Monitor". Peas, beans, beets, spinach, sweet potatoes, etc., are blanched to perfection—the evenness of blanch for varying conditions of stock handled may safely be termed incomparable. Its work is thorough—its timing accurate; a slow motion machine, the period of blanch is controlled by the speed of the "continuous-action" spiral cylinder which in turn is governed with watch-like accuracy by a superior variable speed drive outfit, which we supply—see description pages 30 and 31.

Capacity is almost limitless—enormous quantities of blanching work are handled with ease. Basing its actual capacity on floor space taken, hot water consumed, cost for labor to operate, power and up-keep, a "Monitor" has nearly doubled the capacity of the "next best" blancher.

Simplicity is the underlying feature in both construction and operation. The "Monitor" has no small, delicate, nor intricate parts—it has no interior mechanism requiring watching or fixing—at some hurried time there will be nothing going wrong "inside". As it is simple in construction so it operates: with perfect ease of regulation it responds instantly to the operator's manipulations, which change time of blanch or steam pressure—no other attention is necessary.

THAT gentle-action"—now bywords with hundreds of "Monitor" users is a thing apart in blanchers—no other blancher handles its load so smoothly and gently. A "Monitor" will not injure the most tender stock, as other blanchers certainly do; its gentle, rolling action is best appreciated, perhaps, when it is understood we can guarantee thirty minute blanches of peas with perfect safety

Sanitary blanching is another "Monitor" feature—hot water overflow is at the point where stock enters machine, each revolution carries it into clearer water—discharge is taken through clean, condensed steam—many users have testified to the absence of cloudy liquor in the cans with goods blanched in a "Monitor".

OPERATION

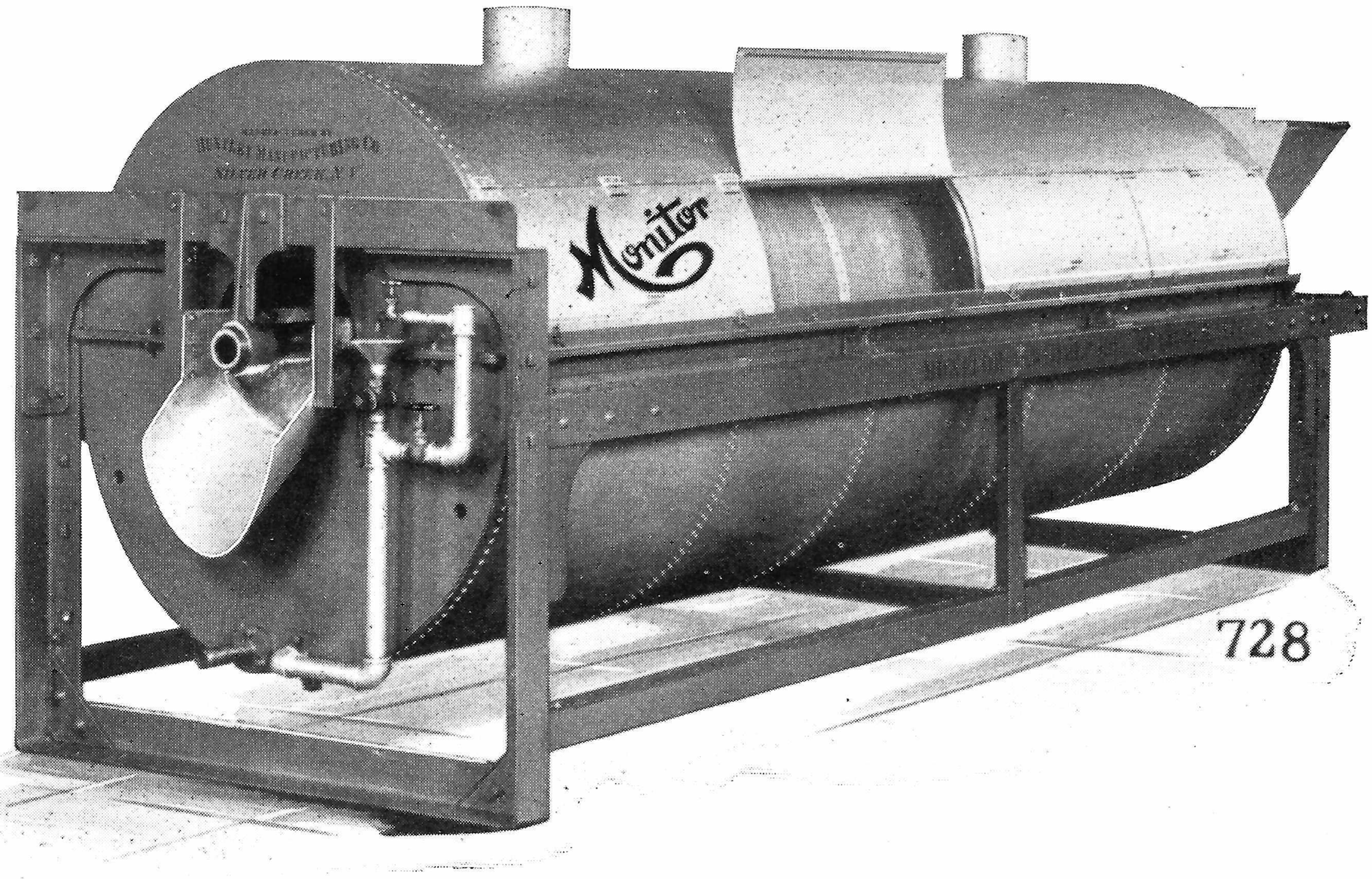
Stock is delivered through hopper spout directly into the endless spiral cylinder and is instantly subjected to heat maintained at uniform temperature throughout entire length of steam chest. Constantly kept in motion, the stock is rolled along gently through the endless spiral cylinder—the action is positive and continuous; the spiral passage-way has smooth surfaces, no obstructions anywhere for stock to lodge against—a "choke-up" is impossible. "Mixing," a bad feature of some blanchers, is unknown with a "Monitor". Duration of blanch is governed by speed of cylinder as previously mentioned.

CONSTRUCTION

We give the purchaser choice of two styles of frame construction—"all-metal," a heavy angle iron, reinforced frame or, at lesser price, a machine mortised hard wood frame of selected stock—aside from the two types of frames general construction is the same throughout.... Set into the frame at each end are the one-piece cast iron heads to which tank and hood are riveted..Counter drive is secured to main frame—all gears for same covered with removable metal hood....Bearings take lubrication from compression oilers....Tank is of heavy gauge "Toncan" metal, double riveted seams....These machines are furnished with all connections ready to pipe to....Blanching cylinder is our exclusive "Monitor" "Screw" type—patented: This consists of an outside shell of heavy gauge copper bearing metal (perforated), and an inside hollow metal drum the surfaces o each extending parallel—the space between carrying an endless spiral which extends entire length of cylinder; this spiral is built flush with outside perforated surface and the drum in center, and endless worm (or screw) having no sharp angles or obstructions....The blanching cylinder is housed in heavy metal casing that acts as a steam chest and this is provided with a row of doors along each side—two steam exhaust funnels, one at each end, see cut.

NOTICE

On page 19 we show plan of a "Monitor" Blancher elevated to a sufficient height to discharge automatically into a "Monitor" Washer—a labor saving arrangement that appeals to many.



"MONITOR" WHIRLPOOL BLANCHER

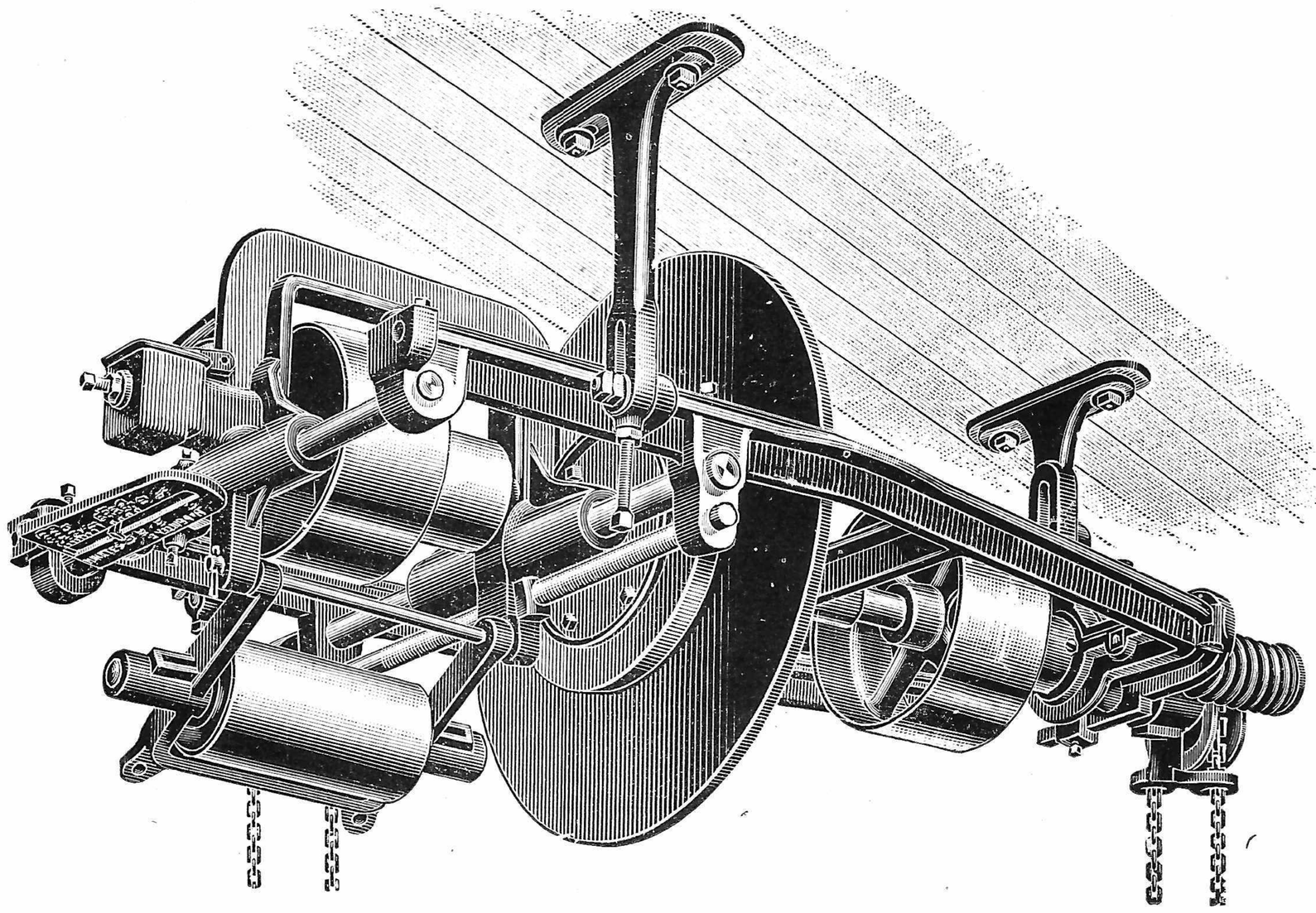
DIMENSIONS, CAPACITIES, ETC.

SIZE NO.	A	B	C	D	E
Extreme height (for regular construction)	5′ 6″	5′ 6″	5′ 6″	5′ 6″	5′ 6″
Extreme length	14′ 0″	16′ 0″	16′ 0″	21′ 0″	11′ 10″
Extreme width	5′ 3″	5′ 3″	5′ 3″	5′ 7″	5′ 3″
Length on floor	11′ 8″	13′ 8″	13′ 8″	18′ 8″	9′ 7″
Width on floor	4′ 8″	4′ 8″	4′ 8″	4′ 8″	4′ 8″
Height to where stock enters	4′ 8″	4′ 8″	4′ 8″	4′ 8″	4′ 8″
Height to where stock discharges, inches	18½	18½	18½	18½	18½
Height to center of drive shaft	3′ 1″	3′ 1″	3′ 1″	3′ 1″	3′ 1″
R. P. M. of drive shaft	16 to 192	16 to 256	32 to 384	34 to 172	16 to 192
R. P. M. of cylinder shaft	1 to 12	1 to 16	1 to 12	1 to 5	1 to 12
Size of drive pulley	24″ x 4½″ 28½″ x 4½″	24″ x 4½″ 28½″ x 4½″	24″ x 4½″ 28½″ x 4½″	24″ x 4½″	24″ x 4½″
Horse power required	1 to 2	1 to 2	1 to 2½	1 to 3	½ to 1
Variable speed	No. 2	No. 2	No. 2	No. 3	No. 1
Speed of constant pulley on V. S.	230	303	230	375	420
Time consumed to blanch	1 to 12	1 to 16	2 to 24	6 to 30	1 to 12
Capacity, No. 2 cans—ten hours	50000 to 140000	50000 to 140000	40000 to 140000	40000 to 140000	45000 to 80000
Approx. shipping weight, wood frame	2800	3600	3800	....	2500
Approx. shipping weight, steel frame	3200	3900	4000	5700	2820
Export gross weight, pounds	5060	....	....	9000	....
Cubical contents, C. F.	469	....	....	736	....

"MONITOR" WHIRLPOOL BLANCHER

DIMENSIONS, CAPACITIES, ETC.

SIZE NO.	F	G	H	I	J
Extreme height (for regular construction)	5′ 6″	5′ 6″	5′ 6″	5′ 6″	3′ 6″
Ex treme length	11′ 10″	11′ 0″	21′ 0″	16′ 0″	9′ 11¼″
Extreme width	5′ 3″	5′ 5″	5′ 11″	5′ 11″	2′ 11″
Length on floor	9′ 7″	9′ 7″	18′ 8″	13′ 8″	8′ 6″
Width on floor	4′ 8″	5′ 2″	5′ 2″	5′ 2″	2′ 11″
Height to where stock enters	4′ 8″	4′ 7″	4′ 7″	4′ 7″	3′ 3½″
Height where stock discharges, inches.	18½	17	12	12	13
Height to center of drive shaft	3′ 1″	3′ 3″	2′ 10″	2′ 10″	2′ 0″
R. P. M. of drive shaft	16 to 128	16 to 96	34 to 172	16 to 224	9 to 135
R. P. M. of cylinder shaft	1 to 8	1 to 6	1 to 5	1 to 14	1 to 15
Size of drive pulley	24″ x 4½″	24″ x 4½″	24″ x 4½″	24″ x 4½″	16″ x 3″
Horse power required	½ to 1	1 to 2	2 to 5	2 to 4	½ to 1
Variable speed	No. 1	No. 1	No. 3	No. 1	No. 1
Speed of constant pulley on V. S.	280	210	375	230	198
Time consumed to blanch	1 to 8	1 to 6	6 to 30	1 to 14	1 to 15
Capacity, No. 2 cans—ten hours	40000 to 80000	15 to 20 tons	50000 to 200000	40000 to 175000	24000 to 48000
Approx. shipping weight, wood frame	2500	3100	....	....	....
Approx. shipping weight, steel frame	2800	3500	6055	4200	2000
Export gross weight, pounds					
Cubical contents, C. F.					



"MONITOR" VARIABLE SPEED OUTFIT

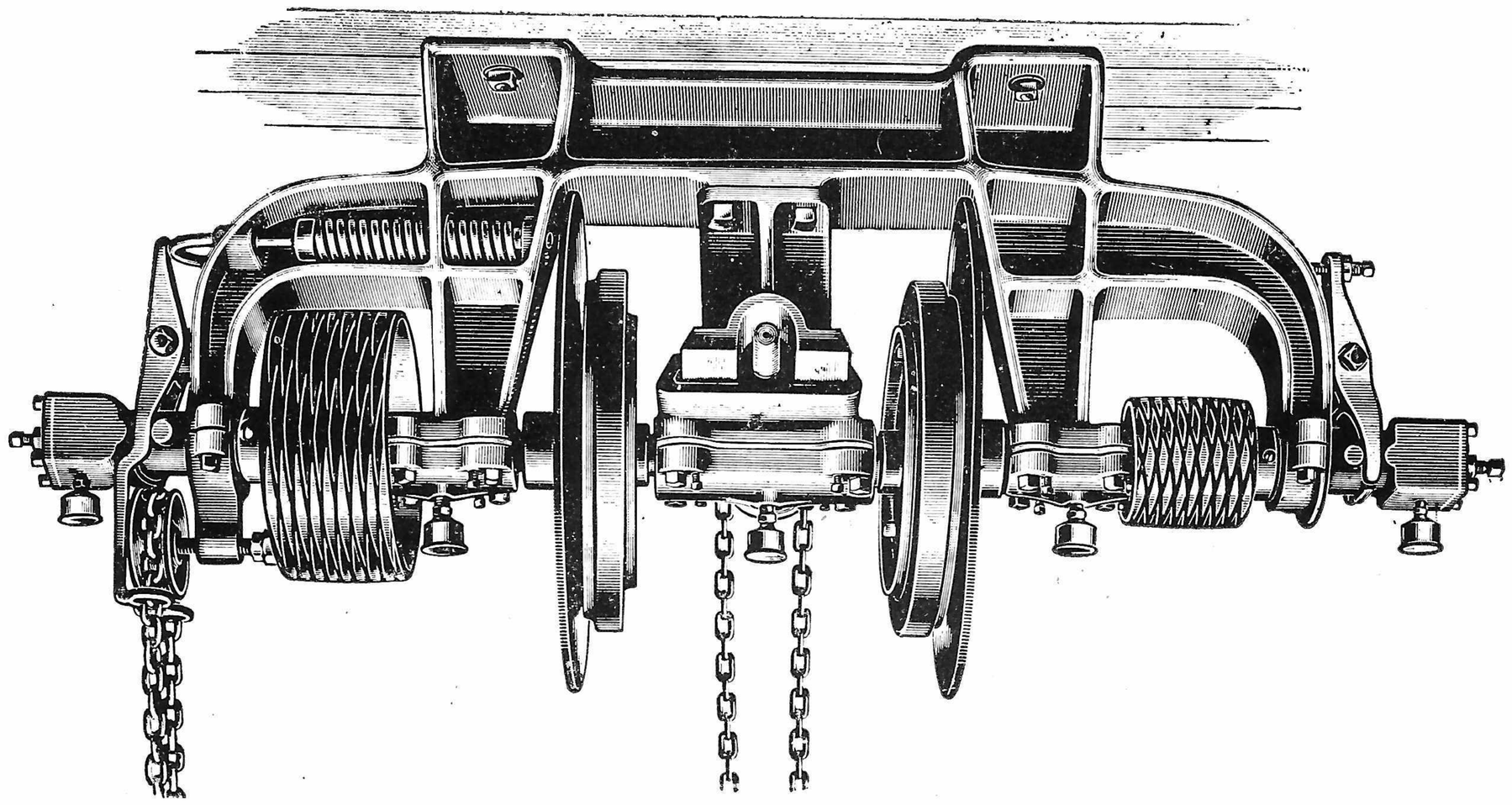
No. 2

BLANCHING is too important to be trusted to any uncertain or crude methods of timing; why "take a chance" of under blanching or over-doing it when the work can be controlled by unfailing correct mechanical means. Possibly that man you consider exceptionally trustworthy is all you think him, he is human, of course, like the most of us—he is bound to forget or figure time wrongly occasionally—as often as he does, your blanching—is wrong. This "Monitor" Variable Speed Outfit insures your blanching—mistakes are impossible as the periods of blanch are timed to positively accurate standards.

The time of blanch with "Monitor" Blanchers is governed by the motion of the revolving screw cylinders—duration of blanch is lengthened by decreasing or shortened by increasing speed. When this variable speed outfit is used the changes are made instantly and with precision.

Outfit, as illustration shows, is suspended from ceiling above. It is provided with a large indicator which clearly shows the time of blanch machine is set to—the speed cannot be changed without the indicator plainly showing it—mistakes in timing are impossible.

"Monitor" Blanchers have been supplied with these outfits several years—we know they are right in every feature and will produce perfectly reliable timing. They are an investment that give big earnings, simplifying blanching work greatly and eradicating mistakes in timing.



DOUBLE DISC VARIABLE SPEED COUNTERSHAFT

No. 3

THIS Countershaft can be used on either ceiling or floor and can be belted in any direction without affecting the tension of either belt and will give double the variation of the single disc type.

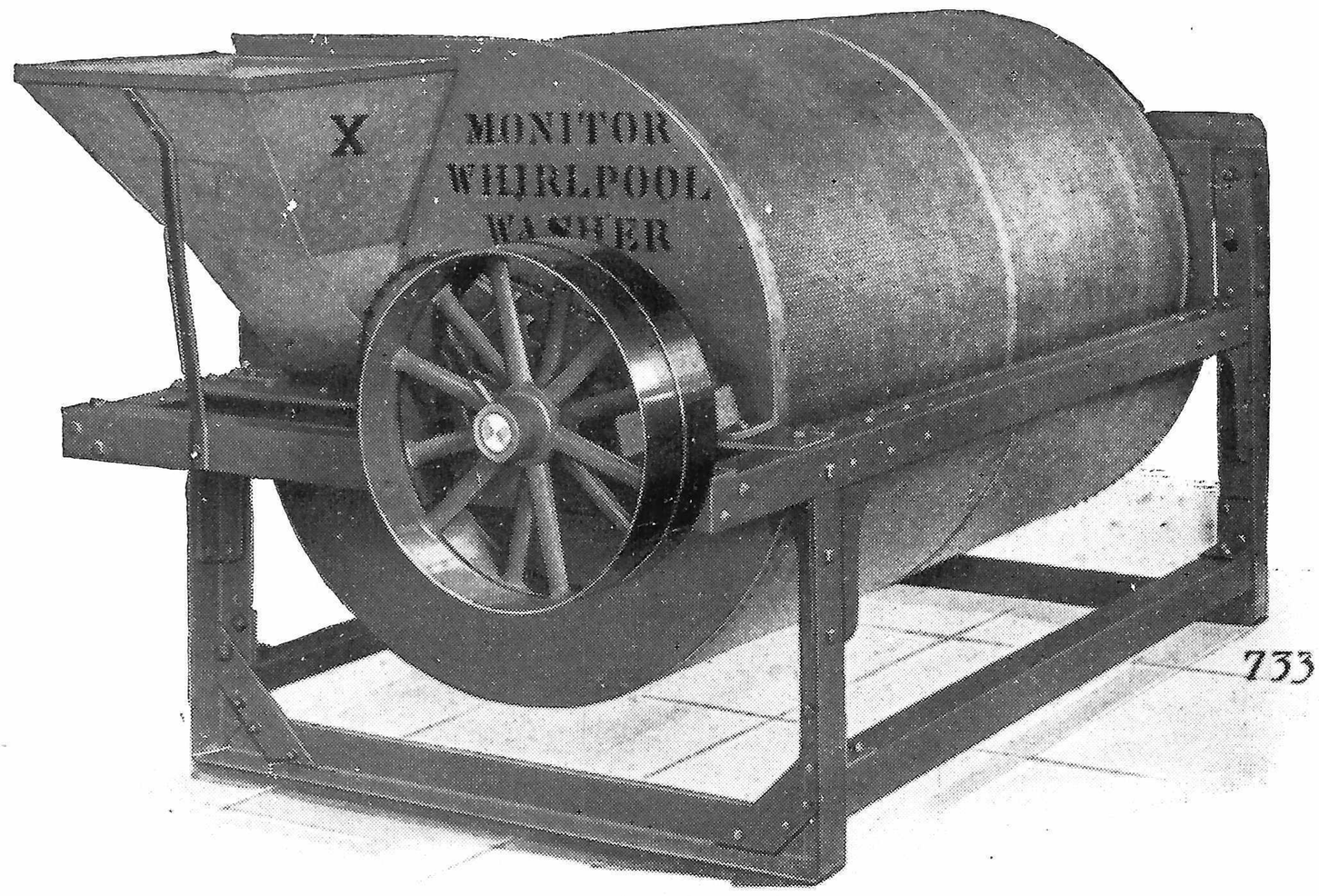
The discs are eighteen inches diameter; friction wheels thirteen inches diameter; pulleys eight inches diameter by four inches face, and will run in either direction. The greatest variation in the speed of the driving pulley is one to fifteen; for example—if the driven pulley runs 100 revolutions per minute, the driving pulley at the opposite end will run from 24 to 360 revolutions per minute.

Weight	Floor Space
550 lbs.	1½ ft. x 4½ ft.

THE "MONITOR" VARIABLE SPEED OUTFIT

No. 1

Is the same as the No. 2 illustrated on page 26, except that it is not fitted with the step or cone pulleys.



"MONITOR" WHIRLPOOL WASHER AND COOLER

STYLE "X"

CONSTRUCTION

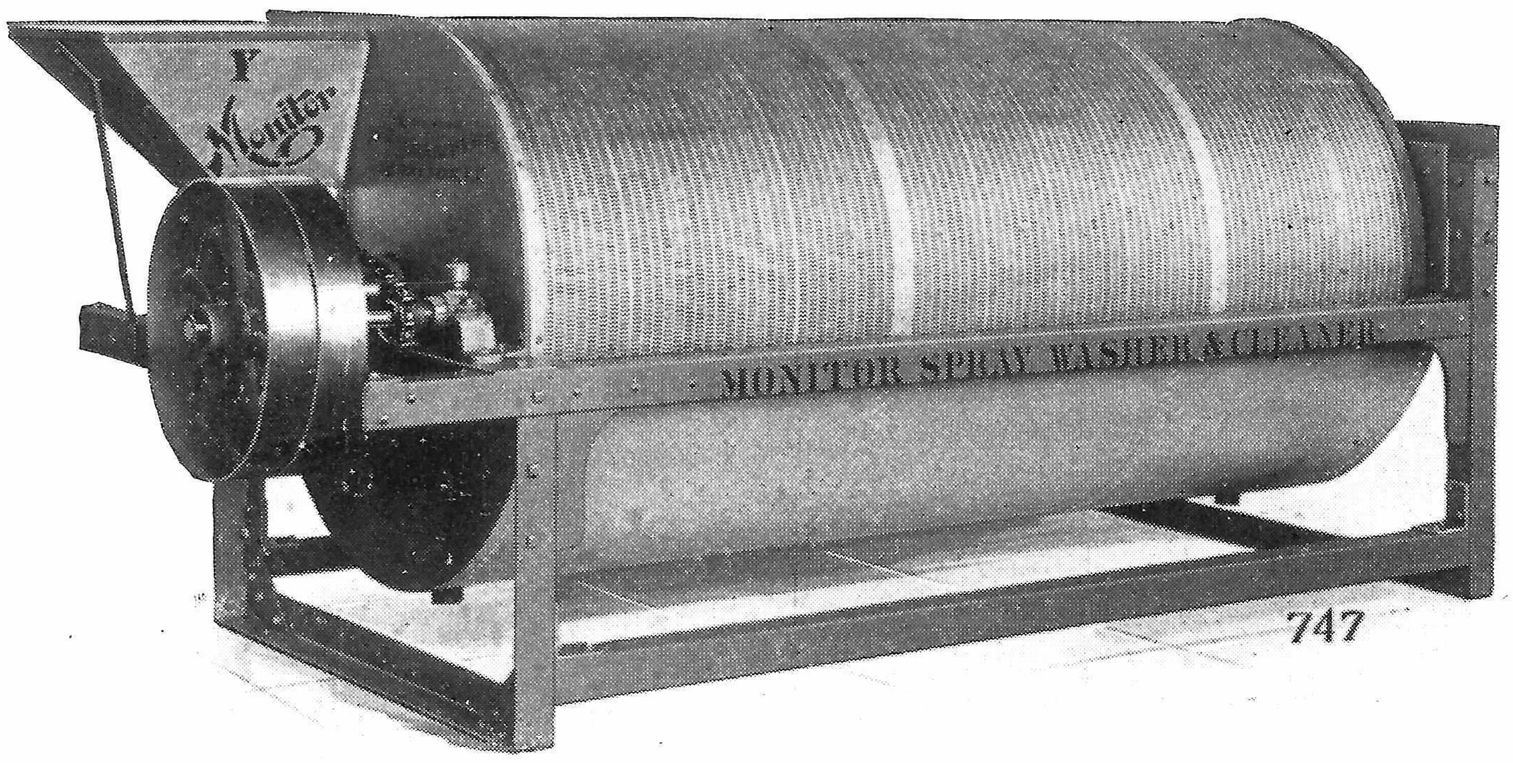
WE build these in two styles: with heavy, selected hard wood supporting frames, machine mortised and bolted or—all-metal style, frames of heavy angle iron like illustration above, reinforced and riveted—End plates are heavy, one-piece castings to which tank and connections are secured—these plates, also, carry the main shaft bearings . . . .Counter drive is mounted on double cross head supports . . . .Compression oilers are supplied for each bearing . . . .Washing cylinder is our patent "spiral" type similar to what we use for "Monitor" Blanchers, as described on page 27 under "construction" . . . .This machine fitted all complete as shown—ready to attach pipe connections and drive belt.

OPERATION

Feed intake is through large hopper spout into washing cylinder. As the cylinder rotates in the tank of water it keeps the stock rolling along through the endless spiral, the outer wall of which is perforated; each revolution is taking the stock into clearer water—lastly, the washings are in fresh water—the intake of clean water is at the end of cylinder where discharge from machine is taken.

DIMENSIONS, CAPACITY, ETC.

Extreme height	4′ 1″
Extreme length	8′ 6″
Extreme width	4′ 6″
Length on floor	6′ 3″
Width on floor	4′ 4″
Height to where stock enters	4′ 0″
Height to where stock discharges	12″
Height to center of drive shaft	2′ 5″
R. P. M. of drive shaft	24
R. P. M. of cylinder	8
Size of drive pulley (tight and loose)	20″ x 3½″
Horse power required	½ to 1
Capacity, No. 2 cans—ten hours	80000
Approximate shipping weight, wood frame, pounds	1500
Approximate shipping weight, steel frame, pounds	1800
Export gross weight, pounds	
Cubical contents, C. F.	



"MONITOR" SPRAY WASHER AND CLEANER

STYLE "Y"

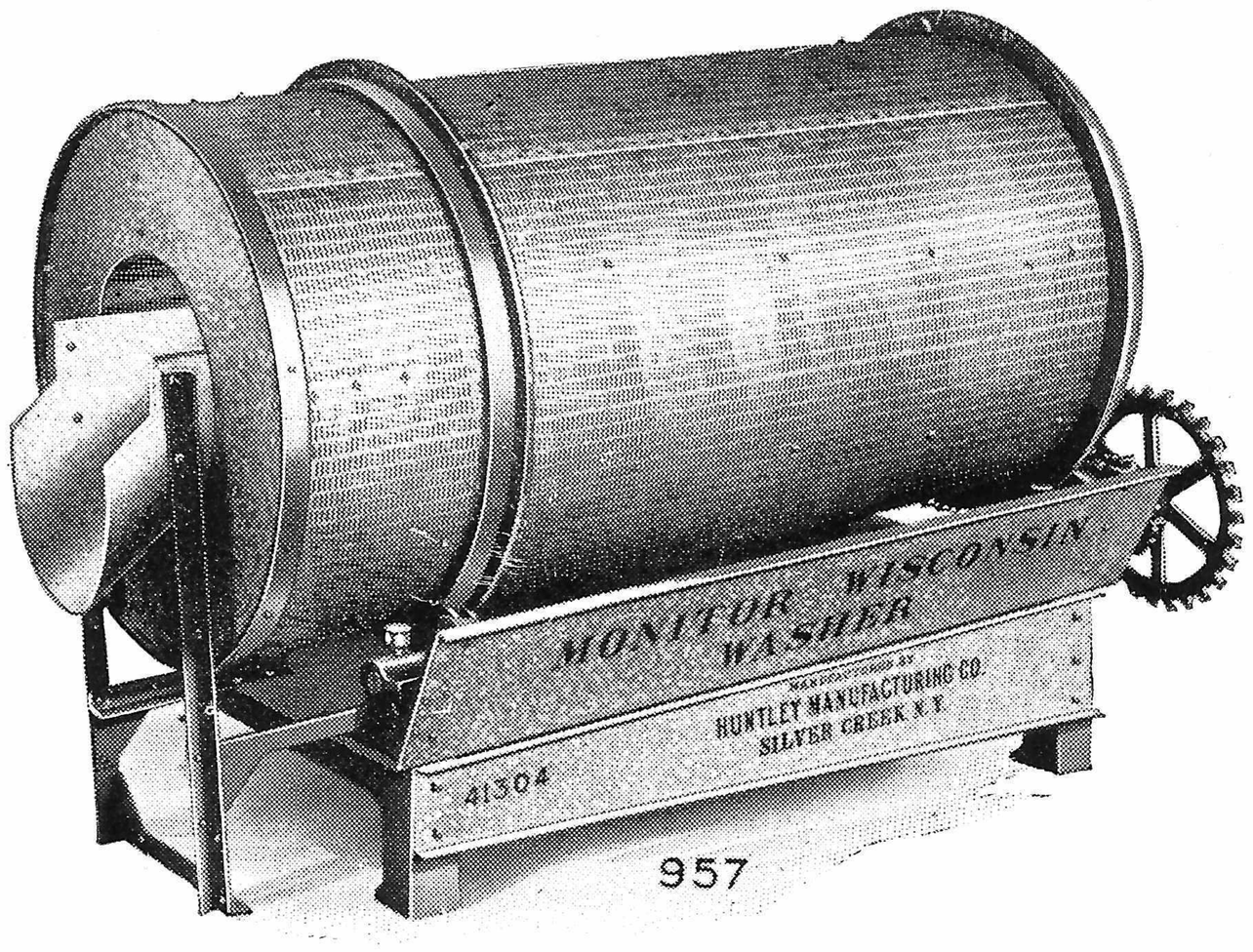
THREE machines in one—a superior sanitary type of pea washer, an excellent pea skin and splits separator—and also, a fine cooler for use after blanching. Washing and separating work are performed simultaneously—while sprays of clean water are thoroughly washing the peas, "splits" and pea skins are removed, these are washed through the slotted openings in perforated cylinder drum and drop into tank underneath.

Taking very light power this outfit has an easy, positive action. Cylinder is long with a hollow center, spiral drum with outside covering of perforated copper bearing metal and a spray pipe extends through center, this constructed so spray may be thrown on to peas from any angle.

Peas travel through the smooth surface, endless spiral cylinder in a free manner, sprayed with precisely the quantity of clean water their condition demands—sprays may be adjusted to throw any desired amount. A simple washer, having no complicated or delicate mechanism, "choke-ups" or mixing troubles cannot occur with this outfit. Purchaser has choice of two styles of frames — wood or all-metal. Construction is heavy - duty character throughout—massive, one-piece cast iron head plates support tank ends and main bearings, giving great rigidity to all parts. Tank is of heavy "Toncan" metal, double riveted seams. Double cross head supports carry counter drive. The first of these outfits have now been in use for many seasons giving universal satisfaction without renewals of any kind.

DIMENSIONS, CAPACITY, ETC.

Extreme height	4′ 1″
Extreme length	10′ 5″
Extreme width	4′ 8″
Length on floor	9′ 0″
Width on floor	4′ 4″
Height to where stock enters	4′ 0″
Height to where stock discharges	11″
Height to center of drive shaft	2′ 5″
R. P. M. of drive shaft	24
R. P. M. of cylinder	8
Size of drive pulley (tight and loose)	20″ x 3″
Horse power required	½ to 1
Capacity, No. 2 cans—ten hours	80000
Approximate shipping weight, wood frame, pounds	1720
Approximate shipping weight, steel frame, pounds	2300
Export gross weight, pounds	3450
Cubical contents, C. F.	411



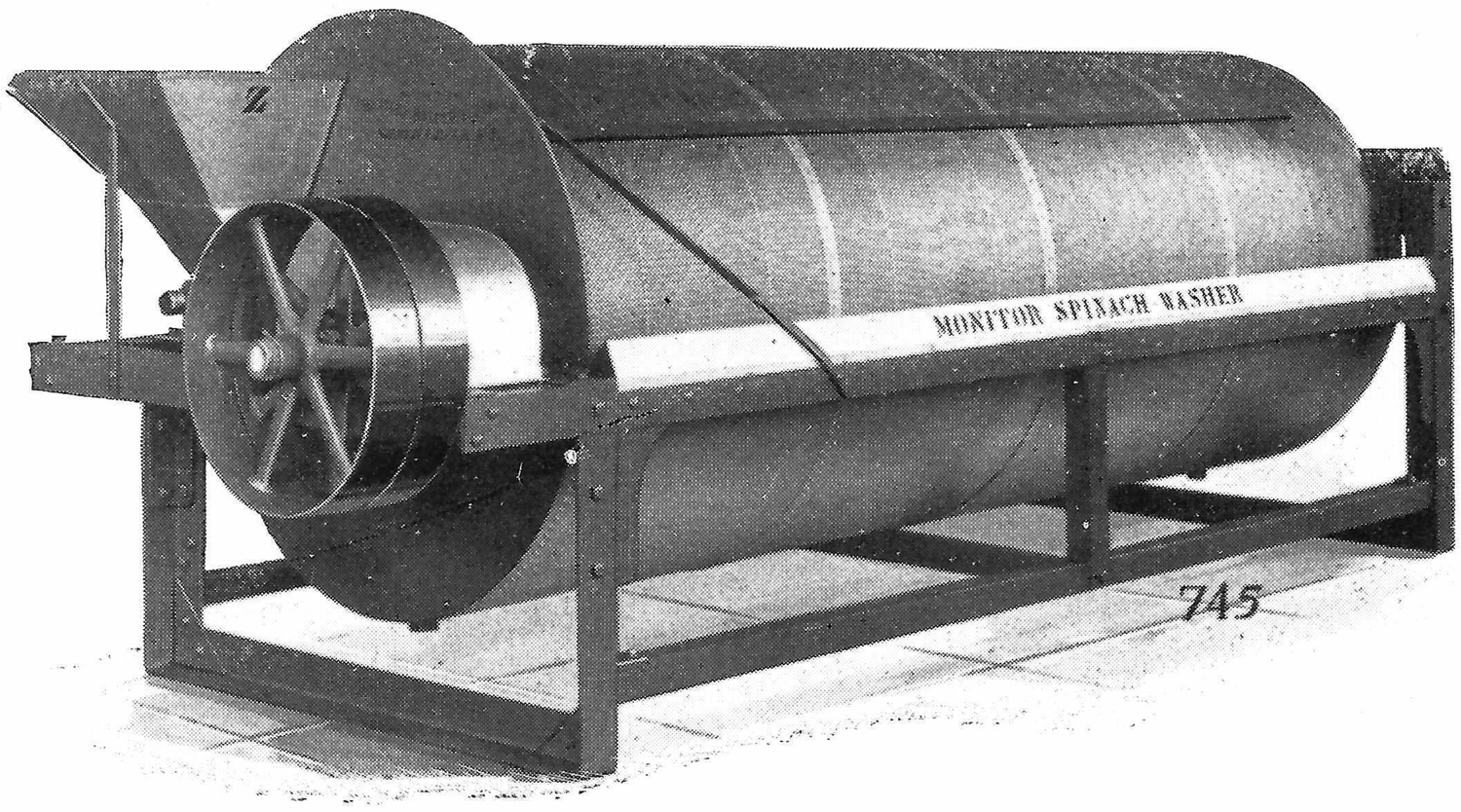
THE "MONITOR-WISCONSIN" PEA WASHER

THIS is a new model, brought out to meet a demand for a Washer lower in price than the standard Y or X type, previously described. Frankly, we do not recommend it over the other types but at the same time, we do recommend and offer it where a cheaper type is desired.

It consists of an open revolving cylinder inside of which are placed two spray pipes. Suitable perforations are furnished on the cylinder to let through splits, skins and other waste material. At the discharge end, we furnish the same type of interior elevator as furnished on the "Monitor" Blanchers, bringing the discharge of stock at the center. The cylinder is mounted on trunnions and is driven by means of sprocket and chain. Supporting the trunnions and cylinder is a suitable base. Carriers are placed on the interior of the cylinder to carry the peas through without injury. In spite of the low price, this machine is built durable and substantial in the usual "Monitor" method and should not be compared in price with other washers of similar design. There is a vast difference in their construction.

DIMENSIONS, CAPACITY, ETC.

Extreme height	4′ 0″
Extreme length	6′ 0″
Extreme width	3′ 2½″
Length on floor	4′ 2¼″
Width on floor	2′ 2½″
Height to where stock enters	1′ 10″
Height to discharge of stock	2′ 5″
Height to center of drive shaft	1′ 4″
R. P. M. of drive shaft	75
R. P. M. of cylinder	15
Size of drive sprocket	27 teeth
Horse power required	1
Capacity, No. 2 cans—ten hours	20000
Approximate shipping weight, steel frame, pounds	550
Export gross weight, pounds	
Cubical contents, C. F.	



"MONITOR" WHIRLPOOL SPINACH WASHER

STYLE "Z"

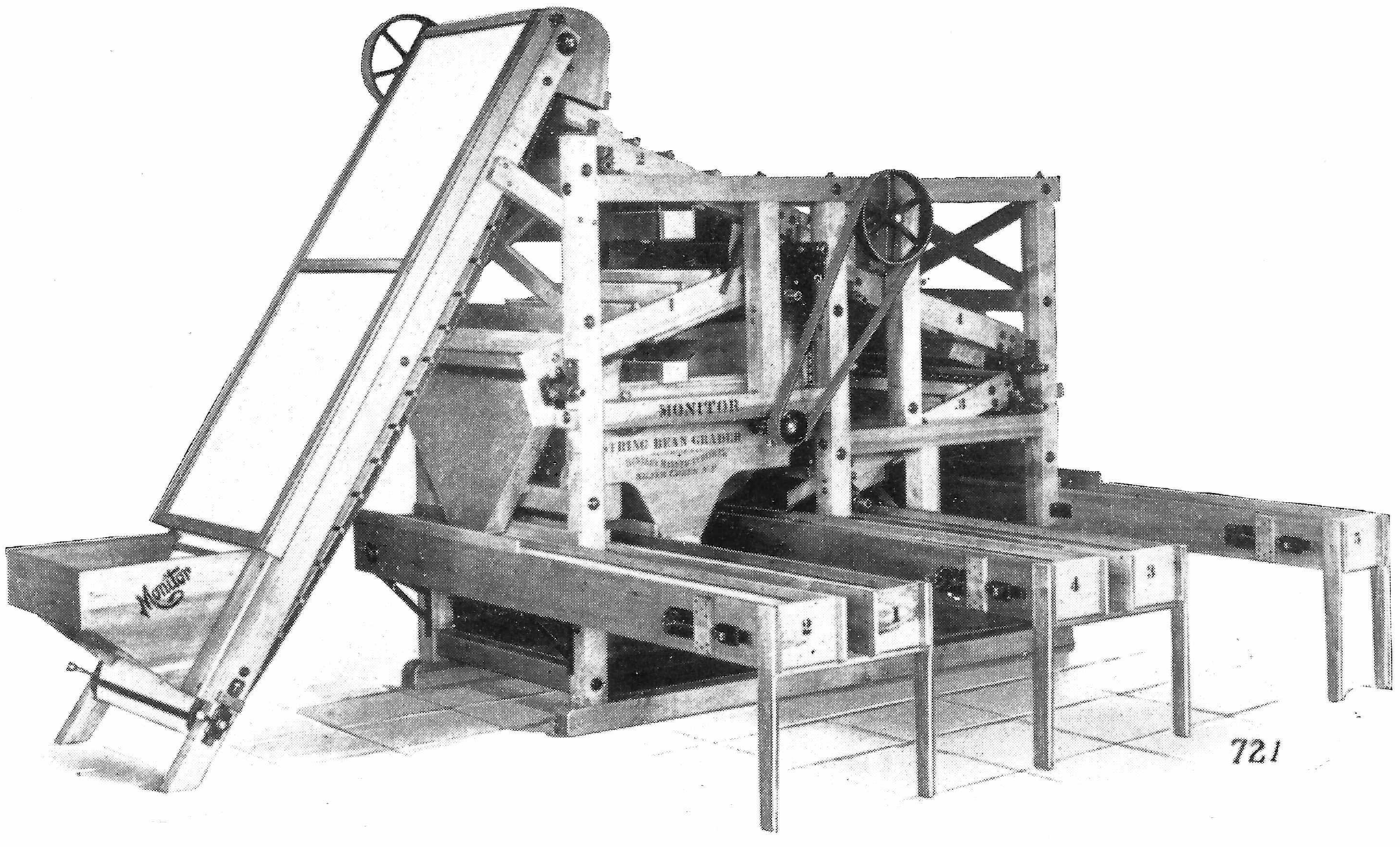
A THOROUGH spinach washer, which is saying—much. The "Monitor" washes and rinses alternately, these operations are repeated many times as spinach is carried through the slowly rotating cylinder: like our style "X" "whirlpool" washer (see page 32) this outfit has our patented type of endless spiral cylinder which carries the spinach through repeated successive washings and rinsings in an easy, positive manner. A novel system of spreader forks are employed to insure the maximum of washing action; these are placed inside and as the cylinder revolves spinach is constantly turned and spread—the tendency to pack is overcome.

Delivering large capacity and surpassingly fine washing the "Monitor" is unquestionably the most successful spinach washer of today. A dependable, easy-operated outfit it requires little power and care. In use with many large spinach packers, the "Monitor" has mastered spinach washing—previously requiring two or more machines.

Illustration shows washer mounted in heavy, reinforced angle iron frame—we, also, set these machines in heavy, wood frames, at a lower price .... Set into frames at ends are heavy, one-piece cast iron heads to which tank, main shaft bearings and other parts are secured....Counter drive is secured to double cross head girders—protected with removable, all-metal hood....All bearings have compression grease cups....Tank is of heavy "Toncan" metal and has heavy riveted seams....Washing cylinder is our "endless screw" type, patented. This outfit has a larger diameter and longer cylinder than either style "X" or "Y" washers.

DIMENSIONS, CAPACITY, ETC.

Extreme height	5′ 2″
Extreme length	14′ 0″
Extreme width	5′ 3″
Length on floor	12′ 4″
Width on floor	5′ 0″
Height to where spinach enters	4′ 8″
Height to where spinach discharges	17″
Height to center of drive shaft	2′ 11″
R. P. M. of drive shaft	128
R. P. M. of cylinder	8
Size of drive pulley (tight and loose)	24″ x 4½″
Horse power required	1 to 4
Capacity tons—ten hours	6 to 10
Approximate shipping weight, wood frame, pounds	2100
Approximate shipping weight, steel frame, pounds	3000
Export gross weight, pounds	
Cubical contents, C. F.	



"MONITOR" STRING BEAN GRADER

THE new "Monitor" has features that will instantly appeal to the experienced user of String Bean Machinery. If you are familiar with "Monitor" String Bean Grader construction the following brief mention of our new Model will suffice to show you how beneficial our new improvements are—

As illustration shows we have changed location of the suction fan, placing it underneath the grading shoes—here it occupies unused space and lessens height of machine considerably. We continue to use our exclusive design of "Monitor" patent grading beds, mounted in vibrating shoes—but located differently than heretofore. With our new arrangement the first grading bed is now employed as a "divider" to separate the No. 1's and 2's from the larger beans. Then, follows a separation of the No. 1's and 2's from each other; all snippings and light refuse have traveled through the beds with the No. 1 beans and at this point the stream is discharged into air suction leg, which removes them. This is a decided improvement in air work, since the application of suction is taken on a thinner stream of beans than formerly and more efficient work results.

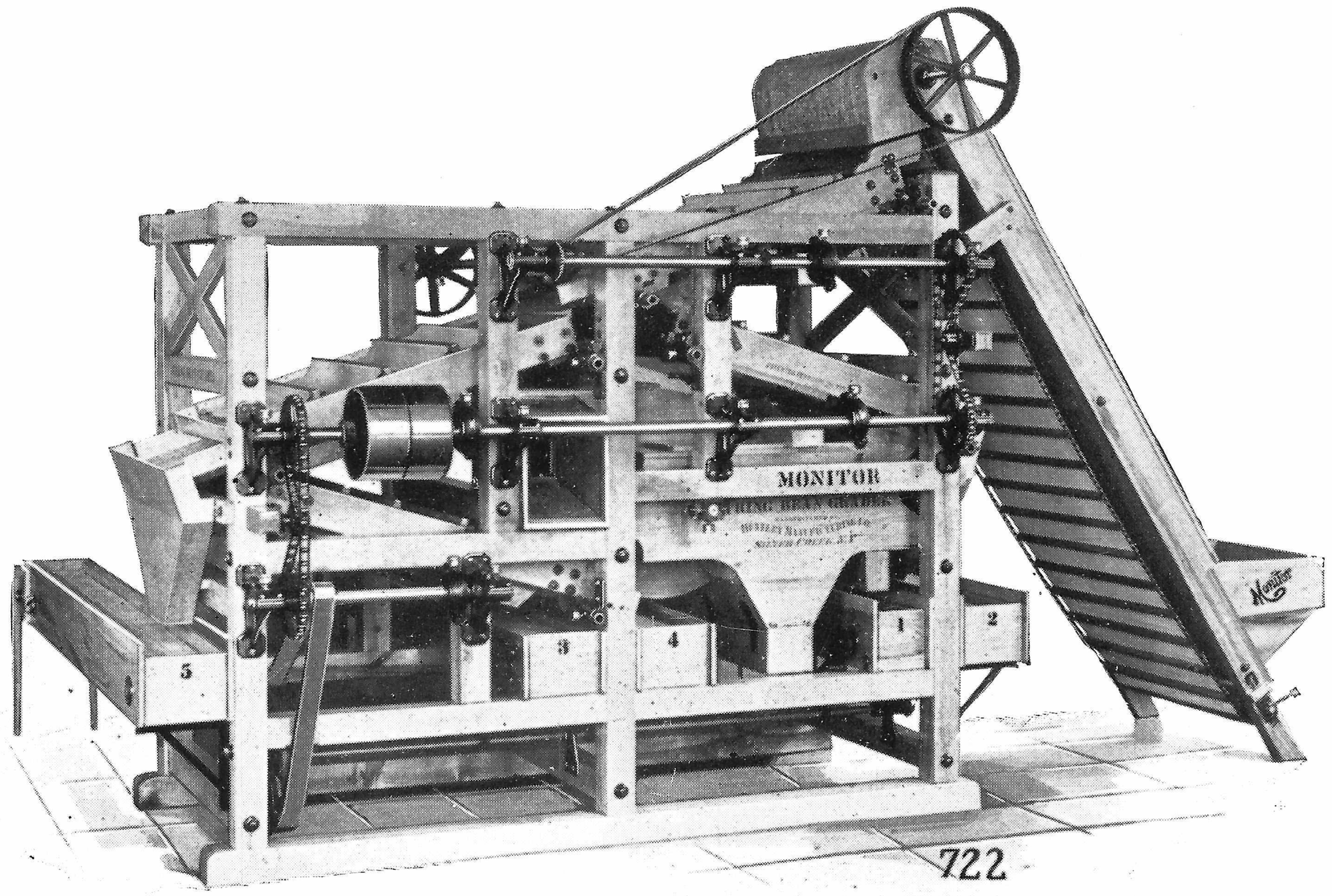
By relocating the vibrating grading beds more compact construction is obtained—this new Model taking approximately one-fourth less space lengthwise than previously.

Another new feature is the placing of perforated "carry bottoms" under two of the grading beds—as beans flow over these, dirt and heavy impurities drop through perforations and are discharged separately.

Picking belts have been set higher and are elevated sufficiently to make them more convenient for the sorters to work at—another important improvement.

As for years past the "Monitor" continues to be the only machine to perform string bean grading work automatically, while with the saving in space, improvement in air cleaning the adoption of perforated "carry bottoms" and the more convenient location of picking belts, we have enhanced these machines' usefulness to the Canner.

Beans graded on "Monitors" require seventy-five percent less hand sorting than by any other method in practice.

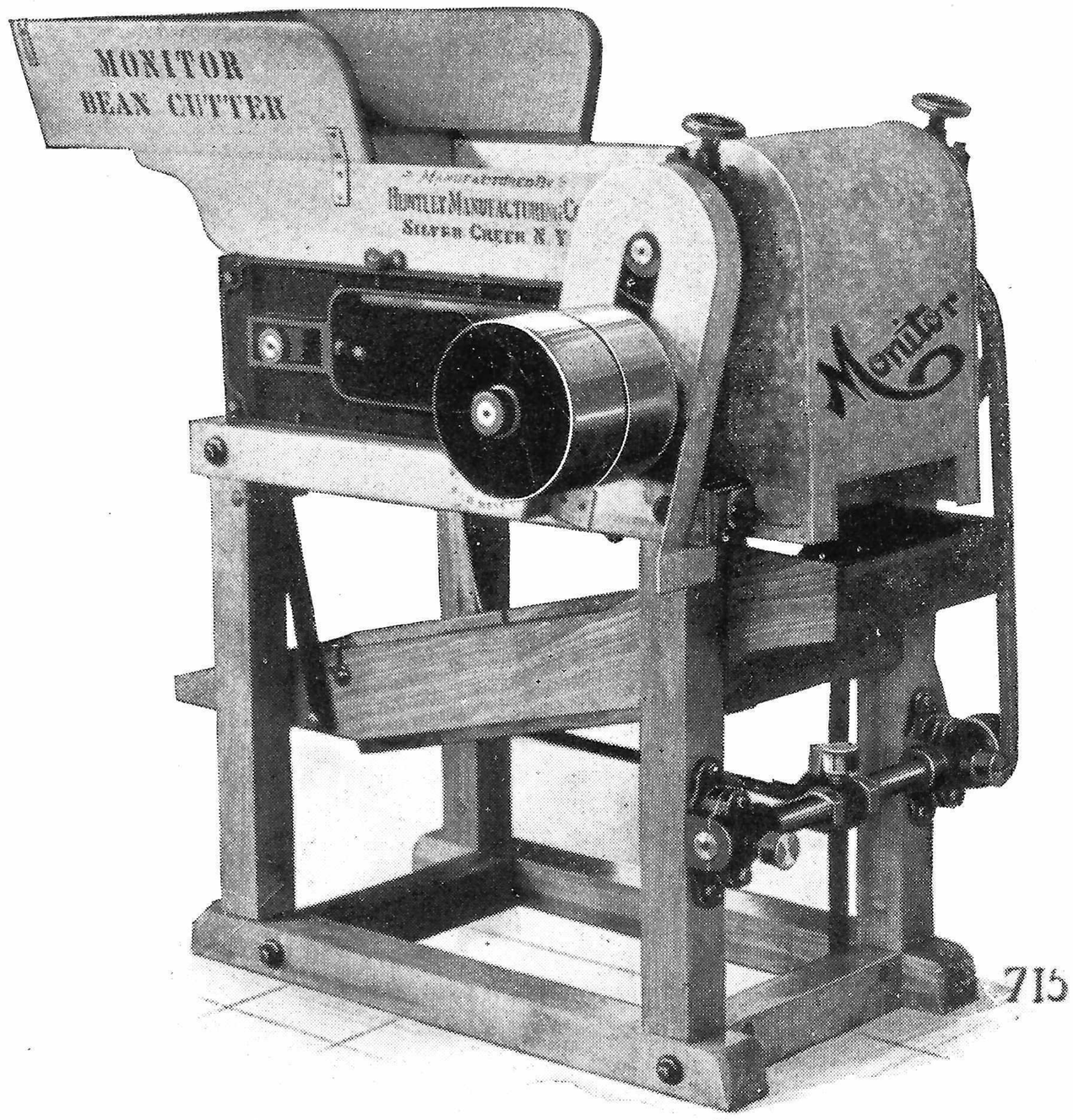


"MONITOR" STRING BEAN GRADER

ULTRA-HEAVY construction, perfect fit and easy adjustment are features....Main supporting frame is of large, selected hardwood, mortised and tenoned, secured with locked nuts....There are four vibrating shoes, each driven with separate eccentric and operating independently—each of these shoes carry a grading bed—these beds are a series of brass rolls, accurately machine sized and supported at each end in massive, one-piece castings, which are drilled to template to insure accurate spacing. Each brass roll is connected at upper end to a stationary cross bar—this produces an oscillating movement to each grading bar as the shoe is moved back and forth—thus is obtained self-cleaning action for the "Monitor"—a patented feature....The endless picking belts are a durable type, fitted with adjustable take-up....Shafts are heavy, accurately sized and bearings for same are amply strong—each fitted with compression grease cups....There is not a complicated piece of mechanism in this machine.

DIMENSIONS, CAPACITY, ETC.

SIZE NO. (Size denotes number of grades)	3	4	5
Extreme height, with feeder, as illustrated	7′ 8½″	8′ 10½″	9′ 2½″
Extreme height, without feeder	6′ 9½″	7′ 11½″	8′ 3½″
Extreme length, with feeder, as illustrated	14′ 10″	15′ 7½″	15′ 10″
Extreme length, without feeder	10′ 7½″	10′ 7½″	10′ 7½″
Extreme width	10′ 6½″	10′ 6½″	10′ 6½″
Length on floor (main frame of grader)	9′ 4″	9′ 4″	9′ 4″
Width on floor	4′ 3″	4′ 3″	4′ 3″
Height to where beans enter, with feeder	2′ 8″	2′ 8″	2′ 8″
Height to where beans enter, without feeder	6′ 9½″	7′ 11½″	8′ 3½″
Length extension picking table beyond grader	7′ 1½′	7′ 1½″	7′ 1½″
Height picking tables	30″	30″	30″
Height to center of drive shaft	3′ 3½″	4′ 5½″	4′ 9½″
R. P. M. of drive shaft	225	225	225
Horse power required	4	5	6
Size of drive pulley (tight and loose)	12″ x 4″	12″ x 5″	12″ x 5″
Capacity, bushels, per hour	50	50	50
Approximate shipping weight, pounds	2500	3200	3650
Export gross weight, pounds	2945	4060	7770
Cubical contents, C. F.	286	306	319



715

"MONITOR" STRING BEAN CUTTER

IT cuts string beans and butter beans to a uniform size and handles the work without injuring or wasting the beans. Its clean, even work is all that could be desired in a cutter. Every user reports a noticeable improvement in the appearance of their bean pack—the neat work of a "Monitor" tells. Takes small space and light power. A simple, easy operated outfit, requiring very little attention. Will handle up to thirty-five thousand cans in a day with one man to feed.

OPERATION—CONSTRUCTION

A compact, durable outfit, having simplified arrangement throughout .... A large one-piece iron frame carries all important working parts—this gives rigidity and perfect alignment ....An endless belt (adjustable take-up) carries beans from the large tray dump hopper to the cutting cylinder. After cutting the beans drop on to screen in vibrating shoe underneath where all small pieces of refuse are removed ....Cutting cylinder travels in bearings hung in adjustable frames—these have hand wheel take-up—the cylinder is easily adjusted to cut with the utmost accuracy ....Cutting cylinder and gears are covered with metal guards ....Main bearings take lubrication from compression oilers ....We supply cutting cylinders for cutting to 1 inch or 1¼ inch lengths.

DIMENSIONS, CAPACITY, ETC.

Extreme height	4′ 1″
Extreme length	4′ 4″
Extreme width	2′ 9″
Height where stock feeds in	4′ 1″
Height where stock discharges	12″
R. P. M. of drive shaft	150
Size of drive pulley (tight and loose)	8″ x 3½″
Horse power required	1
Capacity, No. 2 cans—ten hours	25000 to 35000
Approximate shipping weight, pounds	550
Export gross weight, pounds	
Cubical contents, C. F.	

"MONITOR" CAN FILLERS

For Cap Holes and Sanitary Cans

ONE of the greatest labor savers a Canner can find. It fills cans more gently and evenly than the best skilled labor procurable. It handles string beans, beets, apples, rhubarb, pineapples, sweet potatoes and small fruits with unparalleled speed. As a labor saver its earning power is very large—as a floor space saver it means much to the Canner with limited room. Very often this machine has saved the purchaser sufficient to pay for itself in a few days' use.

Set the "Monitor" to work filling cans and you at once dispense with the services of a considerable force of hands—consider the saving in expense, in room, confusion, care and worry. With the "Monitor" you have the equivalent of several hands—set it in motion at any hour of the day, or for all the hours in the day, either way, it's the same with this outfit—you cannot get such results with hand labor.

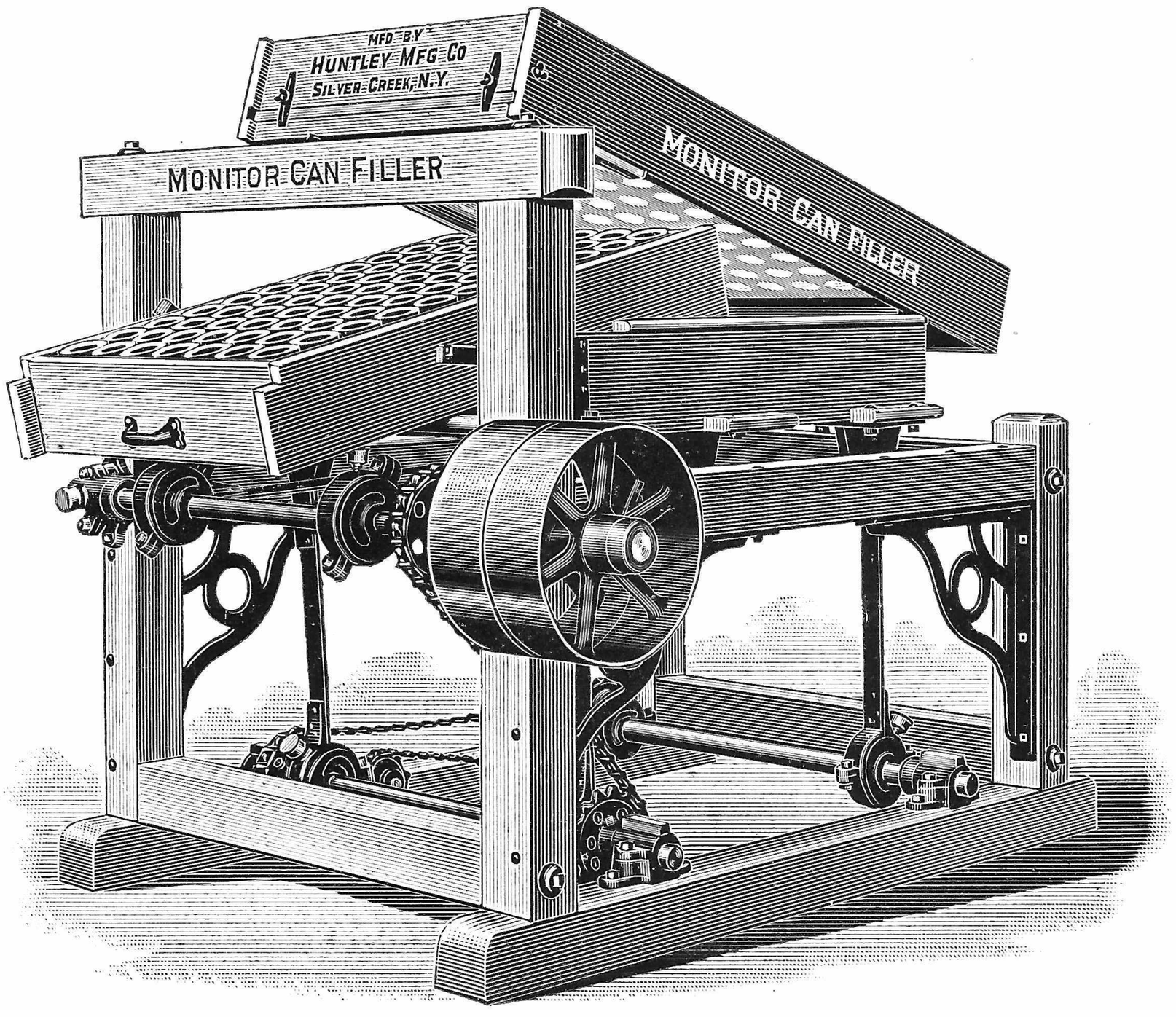
Where "standard" cans are used the "Monitor's" capacity for a ten hours' run is twenty-five thousand No. 2's of string beans—a good day's work for twenty to thirty women. With larger cans, gallons, this machine fills eight thousand in ten hours—work requiring eight or ten women.

NOTE—These machines are adaptable for filling glass cans.

Where the "Monitor" Can Filler is used the Canner can blanch his goods to an extra degree of softness without fear of injuring the stock as it is placed in the cans—the action of this machine is gentler than the most painstaking efforts of the most practiced hands. Like all perfect, mechanical devices the "Monitor's" operations are uniform—it fills evenly. A simple outfit to operate, requiring very little power, the "Monitor" never fails to satisfy. It has splendid wearing qualities—it will give many years of service.

OPERATION

Stock is delivered from a measure and placed in reservoir at top. Then power is thrown on and a unique two-way of shaking action fills the cans in a few seconds' time. Machine is then stopped, reservoir elevated and stayed in this position with a catch—this allows the operater to draw out the tray which contains the filled cans. Another tray, containing empties, is slid into the shaking frame, reservoir is lowered into place and locked—power is thrown on, and another measure full of goods is placed in reservoir for filling. One of the easiest machines to operate that has ever been designed for Canners' use.



"MONITOR" CAP HOLE CAN FILLER

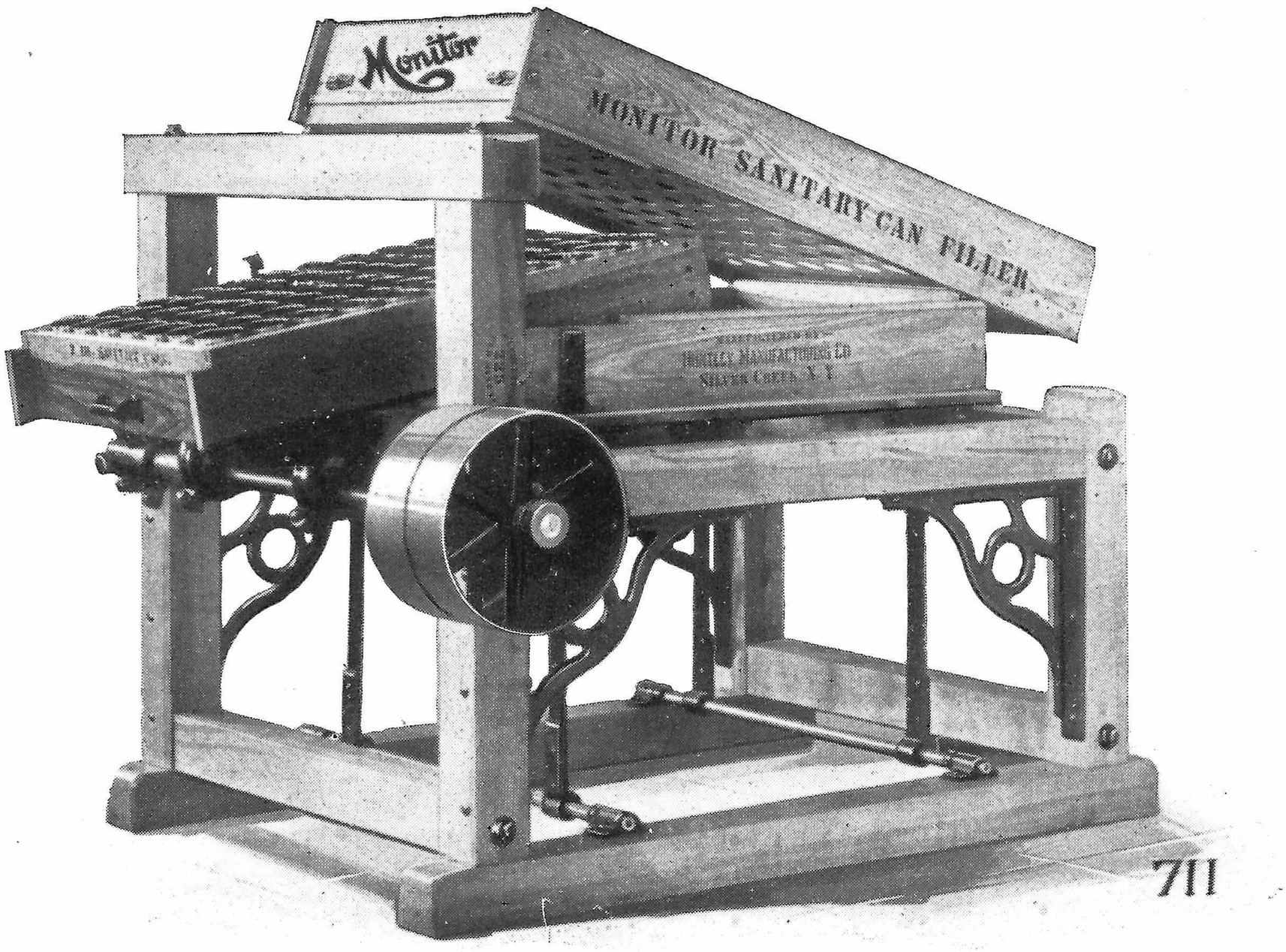
CONSTRUCTION

MAIN supporting frame is large size, selected hard wood, mortised, tenoned and bolted —reinforced with heavy cast iron corner brackets. . . . Construction throughout is high grade workmanship and finish. . . . Three large diameter eccentric shafts and six heavy-service eccentrics produce the shaking motions which fill the cans. Two eccentrics perform horizontally, four vertically—at alternate intervals—a unique combination of eccentric motions, our patent. . . . All eccentrics and bearings are fitted with compression grease cups.

Shaking table frame is of hard wood, built-in construction—this frame carries the can trays and the six eccentrics are bolted to it. Tray easily slides in and out of frame over rollers located at front side. Attached to the table frame with heavy hinges is the reservoir (see cut above which shows reservoir elevated, as when tray holding cans is being inserted). The reservoir has a grooved bottom into which is inserted a heavy metal plate with perforations to correspond with can openings. We can supply plates with various size openings for almost any size or style of can.

DIMENSIONS, CAPACITY, ETC.

Extreme height	4′ 4″
Extreme length	6′ 1″
Extreme width	4′ 8″
Length on floor	5′ 6″
Width on floor	3′ 9″
Height to top of reservoir	4′ 0″
Height to center of drive shaft	2′ 4″
R. P. M. of drive shaft	225
Size of drive pulley (tight and loose)	14″ x 4″
Horse Power Required	1
Capacity, No. 2 cans—ten hours	25000
Approximate shipping weight, pounds	1000
Export gross weight	
Cubical contents, C. F.	



711

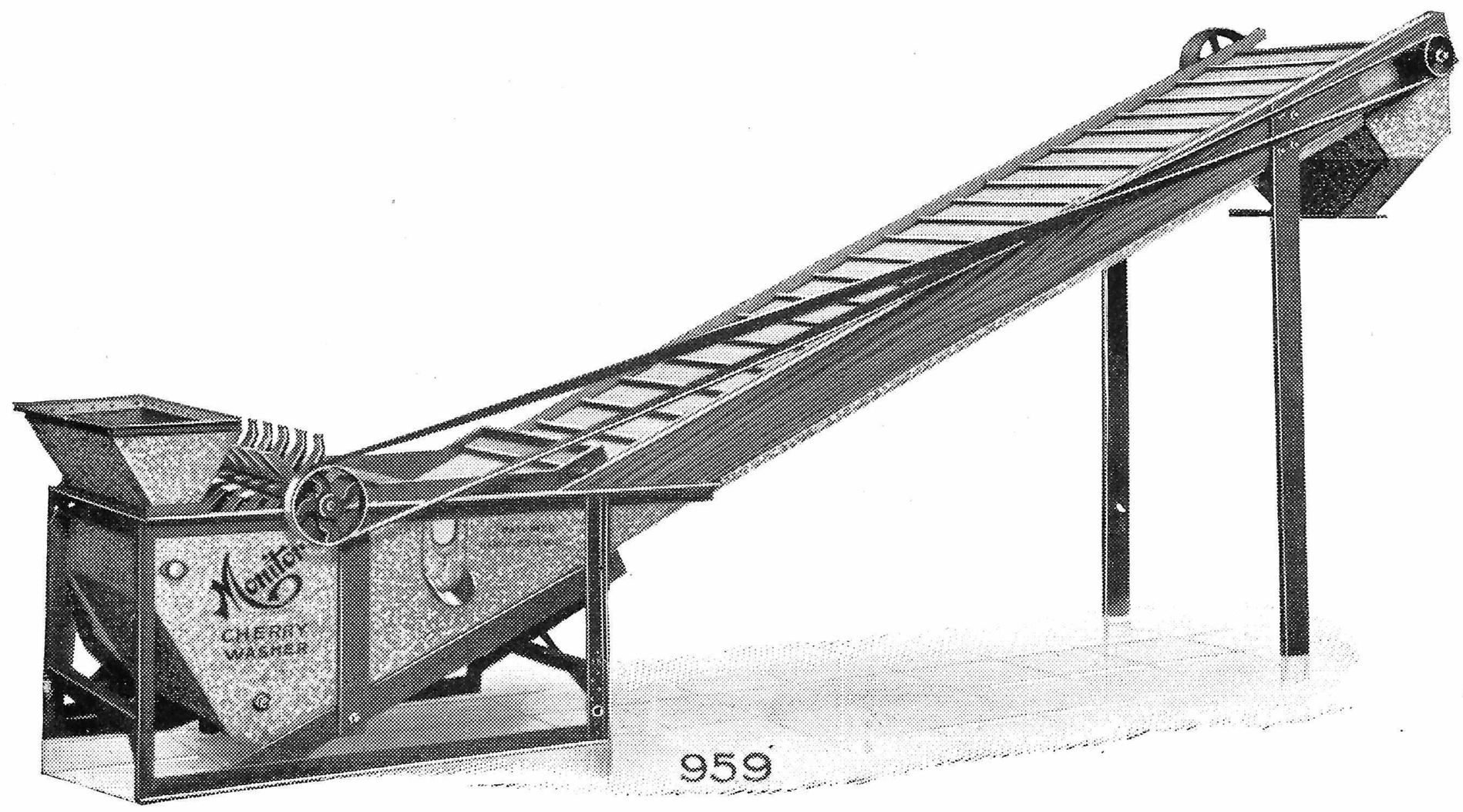
"MONITOR" SANITARY CAN FILLER

WITH the advent of the Sanitary Cans we found that these did not require the vertical motion necessary in filling Cap Hole Cans and we therefore designed the "Monitor" Sanitary Can Filler which in general construction and operation is the same as the "Monitor" Cap Hole Can Filler with the exception that it has only a horizontal motion to impart which only requires one set of eccentrics. This simplifies the construction and reduces the amount of power necessary to operate the machine.

For simplicity of construction, durability and capacity this can filler surpasses all others and can not be dispensed with in economical handling of fruits and vegetables.

DIMENSIONS, CAPACITY, ETC.

Extreme height	4′ 4″
Extreme length	6′ 1″
Extreme width	4′ 8″
Length on floor	5′ 6″
Width on floor	3′ 9″
Height to top of reservoir	4′ 0″
Height to center of drive shaft	2′ 4″
R. P. M. of drive shaft	225
Size of drive pulley (tight and loose)	14″ x 4″
Horse power required	½
Capacity, No. 2 cans—ten hours	35000 to 40000
Approximate shipping weight, pounds	1000
Export gross weight, pounds	
Cubical contents, C. F.	



THE "MONITOR" CHERRY WASHER

THERE is perhaps no fruit that improves so much under washing as the cherry. Exposed to the weather during its growth, it accumulates more or less dirt of all kinds and when picked and handled, it becomes sticky and then picks up everything. As a result, unless it is properly washed, this dirt is bound to get into the can, where it usually condemns the contents.

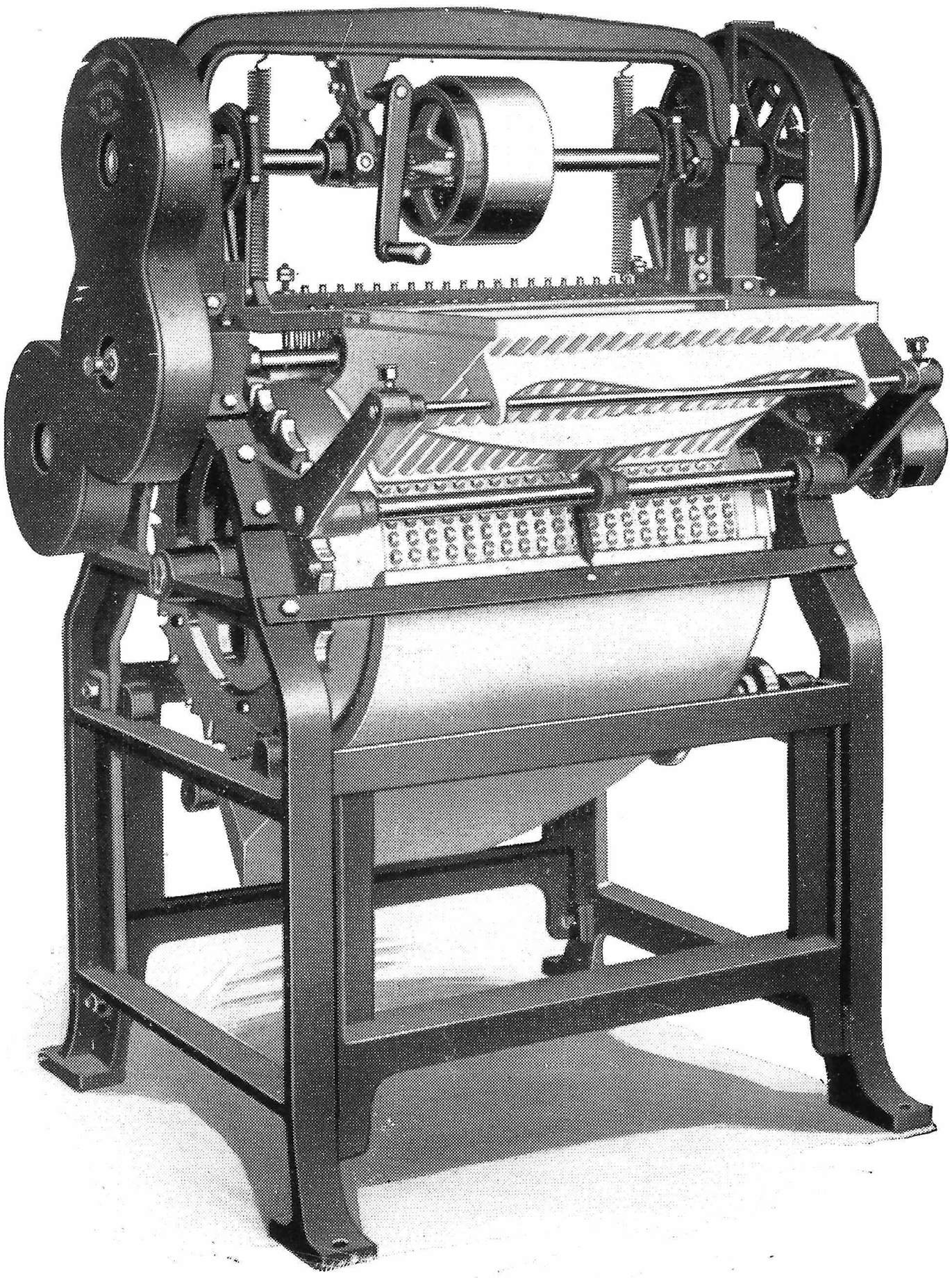
The cherries are fed through the hopper into the tank which is filled with water. As it enters, the stock meets sharp currents produced by sprays injected from tank side. This motion combined with the action of the spiral carrier, floats the refuse to one side of the machine where it is discharged. With this dirt, all wormy cherries, which float in the water, are removed, leaving nothing but the good stock. This good stock sinks to a point where an endless belt carrier picks it up and carries them to the point of discharge. The machine can be made to discharge at any given height; cut shows it arranged to discharge into the hopper of the No. 4 Pitter.

Everything about the machine is made right and for long service. The endless belt carrier is perforated for draining and has a dependable take-up. All parts of the machine are made of heavy iron, the tank and hopper being heavy galvanized iron.

DIMENSIONS, CAPACITIES, ETC.

SIZE	No. 30	No. 40
Extreme height	3′ 4″	3′ 4″
Extreme length	6′ 10″	6′ 10″
Extreme width	3′ 9″	4′ 7¼″
Length on floor	4′ 4″	4′ 4″
Width on floor	2′ 10″	3′ 8¼″
Height top feed hopper	3′ 0″	3′ 0″
Height to discharge*	0′ 11″	0′ 11″
Height center drive shaft	2′ 9″	2′ 9″
Size dri e pulley	12″ x 3″	12″ x 3″
R.P.M. Drive Pulley	52	52
Size water supply pipe	1″	1″
Horse power required	1	1½
Capacity, per hour	2 to 3 tons	3 to 4 tons
Approximate shipping weight, pounds	500	600
Export gross weight, pounds		
Cubical contents, C. F.		

*Built to discharge to boxes—if built to discharge to pitters, according to height of pitter.



"MONITOR" CHERRY PITTER

"JUMBO" Model

WE DO NOT hesitate to offer the "Monitor" Cherry Pitter, as illustrated above, as by far the best Cherry Pitter we have ever offered to the trade.

It has large capacity, improvements in the cylinder, feeding hopper, and pit removing device. This is *the* machine of all Cherry Pitters.

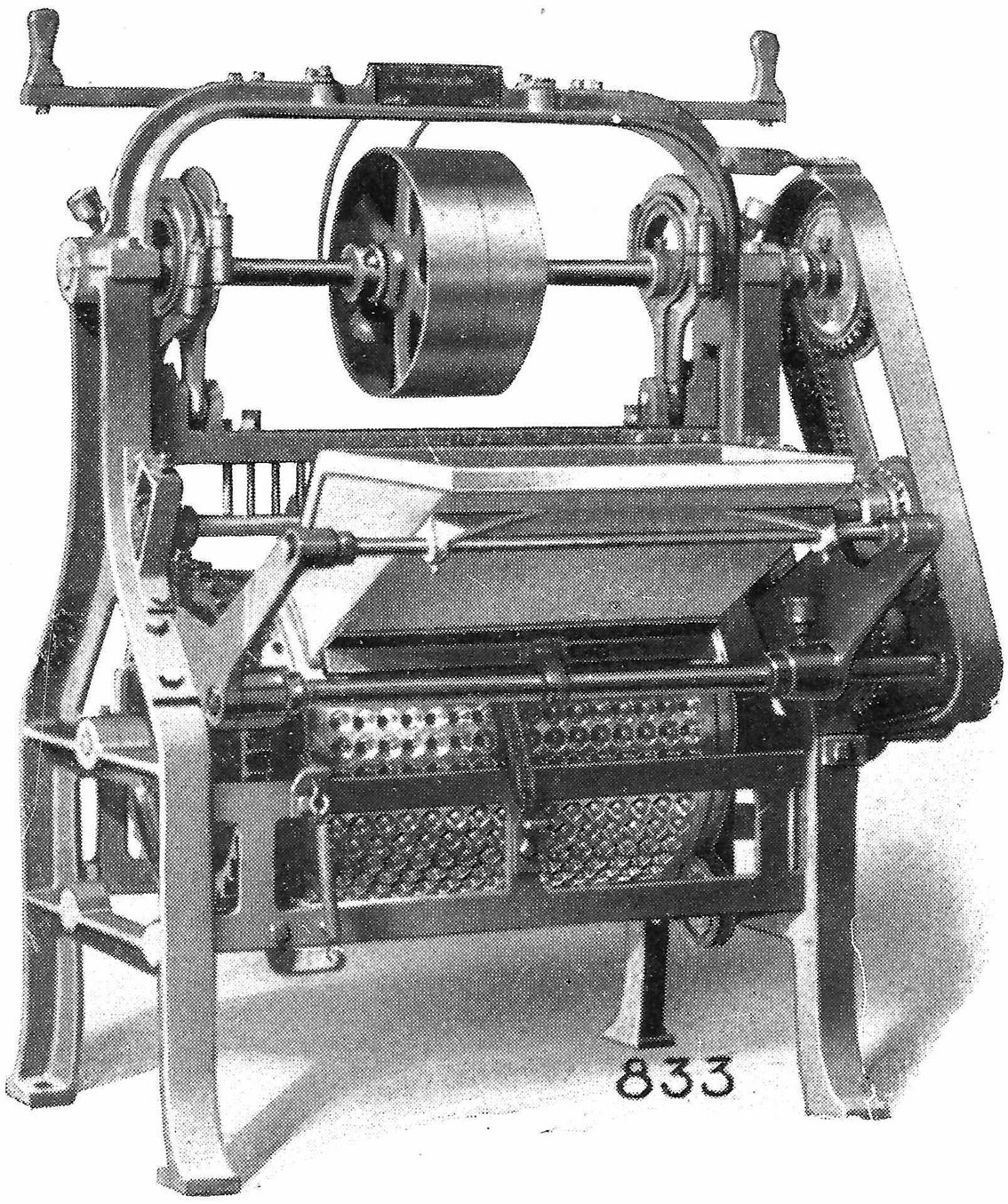
It is positively dependable; takes care of your cherries as fast as they come in; is sanitary and inexpensive to operate. This machine saves all labor troubles and pays for itself every season.

Cherry packs from this pitter will bring the highest prices and add another profit to your business. We especially call your attention to the *capacity* of this machine.

The machine, as now built, does not have a friction clutch, but is fitted with tight and loose driving pulleys.

DIMENSIONS, CAPACITIES, ETC

Extreme height	5′ 6″
Extreme length	3′ 8″
Extreme width	4′ 1″
Size on floor	38″ x 40″
Height to feeder	4′ 1″
Height to point of discharge	7″
Height to center of drive shaft	4′ 9″
R. P. M. of drive shaft	80
Size of drive pulley (tight and loose)	10″ x 4½″
Horse power required	2
Capacity, pounds—ten hours	13000 to 18000
Approximate shipping weight, pounds	1260
Export gross weight, pounds	2050
Cubical contents, C. F.	119



"MONITOR" No. 1 CHERRY PITTER

THIS Pitter is of the same high quality as the JUMBO, both in construction and work done but has a smaller capacity.

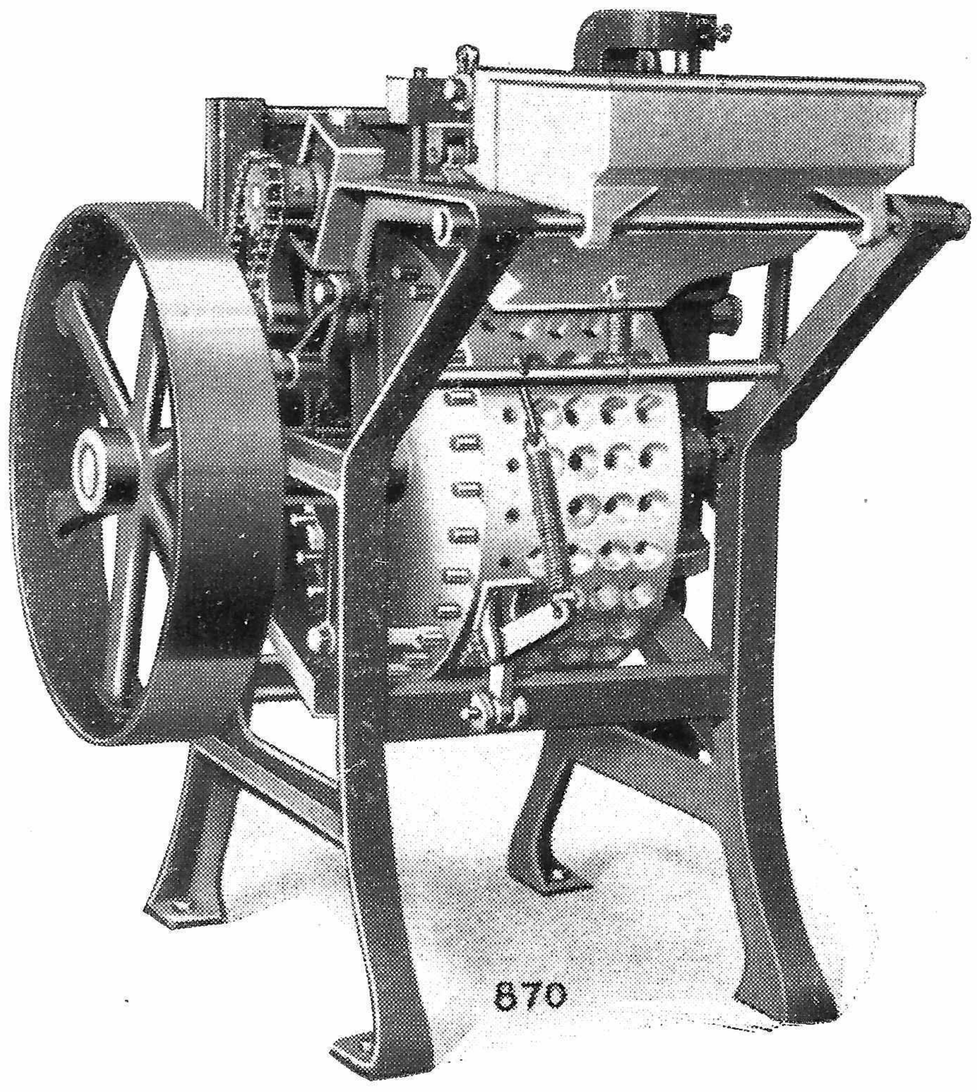
The packer of cherries in these days is terribly handicapped if not provided with power pitters. His costs are very high and he cannot make the profit to which he is entitled.

A hand pitted pack cannot compare with a "Monitor" pitted pack. As a sanitary proposition, the "Monitor" pack is far ahead and it is put up with fewer pits and at a lower cost. There is also an absolute certainty of no waste when the peak load is being handled.

A special circular of this machine giving full details, will be furnished on application.

TABLE OF DIMENSIONS, ETC

Extreme height	3′ 7″
Extreme length	2′ 4″
Extreme width	3′ 2″
Size on floor	20″ x 29½″
Height to feeder	2′ 2″
Height to discharge	9″
Height to center of drive shaft	2′ 9″
Size of pulley (tight and loose)	10″ x 2½″
R. P. M. of drive pulley (tight and loose)	85
Horse power required	1½
Capacity, pounds—ten hours	4000 to 6000
Shipping weight, pounds	550
Export gross weight, pounds	730
Cubical contents, C. F.	46



THE "MONITOR" MIDGET CHERRY PITTER

THIS model is the "baby" of the pitter family and is especially designed for the Canner who handles only a few cherries or for the pie maker and restaurant and hotel man.

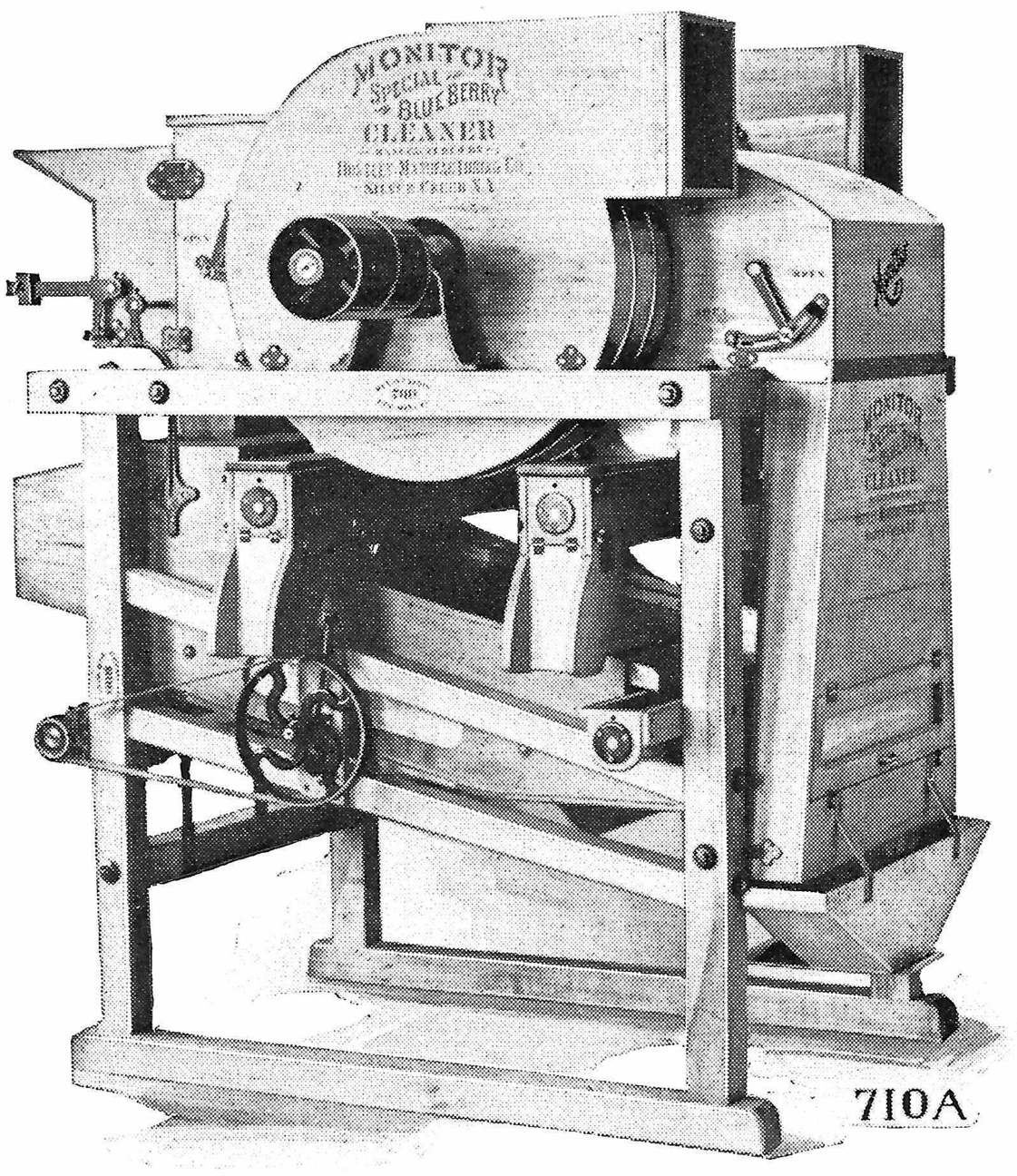
It does the same nice work as the larger machines and will save in labor and loss of cherries sufficient to pay for itself in a short time.

It will be noted that the machine is built in two ways—with a belt drive as shown in the cut, and with a direct connected motor drive, the motor in that case coming with the machine.

The operation is the same as in the larger machines. Cherries are placed in the feed hopper, from where they feed automatically to the pitting cylinder which takes them under the pitting needles. Here the pits are ejected while the pitted cherries carry over and are discharged into the receptacel which is provided by the user. Cherries are pitted without mutilation or waste and the machine makes a remarkable saving over hand work.

TABLE OF DIMENSIONS, ETC.

	Motor Drive	Pulley Drive
Extreme height	26 1/4"	26 1/4"
Extreme length	20 3/8"	20 3/8"
Extreme width	23 3/4"	22 1/2"
Size on floor (wide X long)	13 1/2" x 16"	13 1/2" x 16"
Height to feeder	24 5/8"	24 5/8"
Height to center of drive shaft	14"	14"
Size of pulley, belt driven	No pulley	10" x 2"
Speed of pulley	....	90 R. P. M.
Capacity, per ten hours (210,000 cherries)		
Approximate shipping weight, pounds	160	185
Horsepower to operate	1/4	1/4
Height to discharge	6"	6"



"MONITOR" SPECIAL BLUEBERRY CLEANER

IT is as important to properly clean blueberries and cranberries, as any other product. We offer in the "Monitor" a cleaner that does this work to perfection. It gives two splendid air separations as well as a full screening action and if you use the "Monitor", you can be sure of an absolutely clean pack.

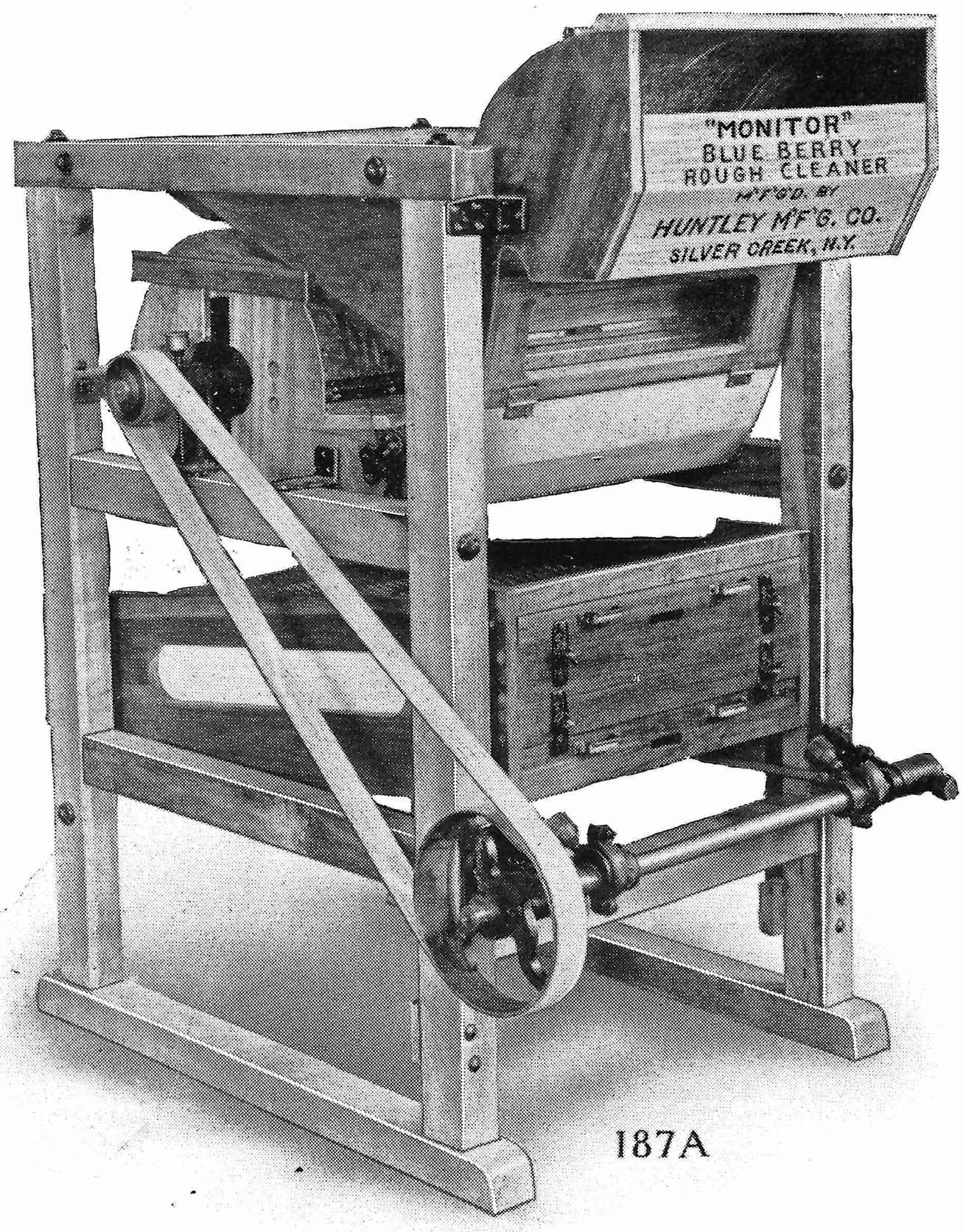
We will gladly send you a circular giving full details of what the machine does and how it does it.

See page 6 for flow of stock; note under "Operation".

We are making special machines for cranberries—to remove the berries from the brush and for other purposes. Write us if interested.

DIMENSIONS, CAPACITIES, ETC.

SIZE NO.	22	23	24	25	26
Extreme height	7′ 3″	7′ 3″	7′ 5″	8′ 3″	8′ 3″
Extreme length	6′ 6″	6′ 6″	6′ 6″	7′ 9″	7′ 9″
Extreme width	5′ 1″	5′ 9″	6′ 5″	7′ 1″	7′ 6″
Length on floor	5′ 6″	5′ 6″	5′ 6″	6′ 7″	6′ 7″
Width on floor	3′ 2″	3′ 8″	4′ 2″	4′ 9″	5′ 1″
Height to where berries enter	6′ 7″	6′ 7″	6′ 9″	7′ 4″	7′ 4″
Height to where berries discharge	10	10	10	10	12
Height to center of fan shaft	5′ 8″	5′ 8″	5′ 10″	6′ 5″	6′ 5″
R. P. M. of fan (driving) shaft	700	700	700	700	700
R. P. M. of shaker shaft	600	600	600	600	600
Size of drive pulley (tight and loose)	7′ x 5½″	8″ x 5½″	8″ x 5½″	12″ x 6½″	12″ x 6½″
Horse power required	3	4	5	6	7
Capacity, bushels, per ten hours	450	675	900	1125	1500
Approximate shipping wieght, pounds	1400	1500	1700	2100	2300
Gross weight, pounds	....	2745	....	3175	....
Cubical contents, C. F.	....	223	....	350	....



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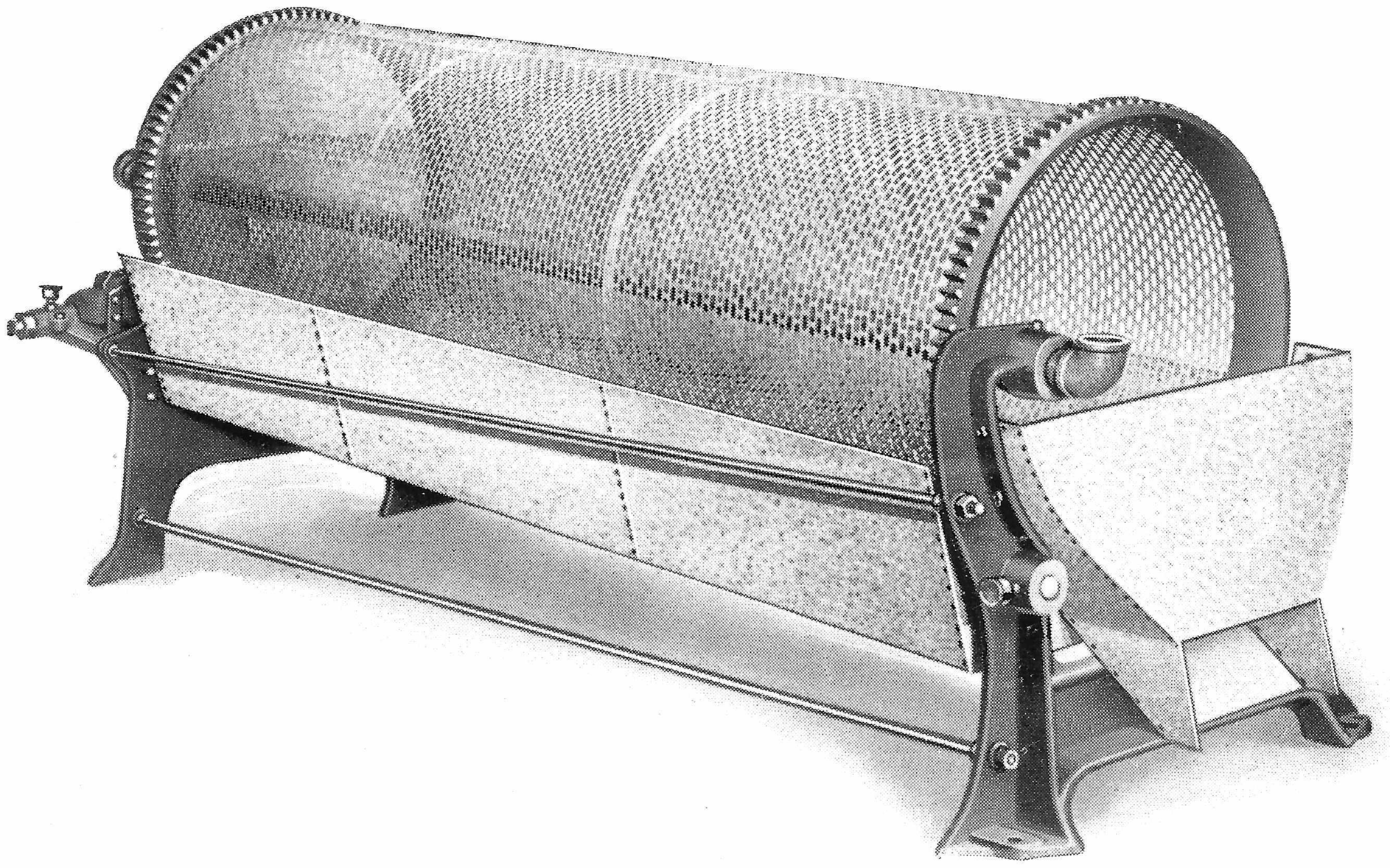
"MONITOR" BLUEBERRY ROUGH CLEANER

A FIELD or rough cleaner can be used to advantage on either blueberries or cranberries.

With this machine, low in price but efficient in results, you can get the worst of the dirt, stems, leaves, etc., etc., out before the berries come to the factory. Or it will pay to install this cleaner where you receive the berries and pass them over it as they come into the factory. Your berries will be in better shape to pass to the final cleaner and many times, this machine of itself, will clean sufficiently.

DIMENSIONS, CAPACITIES, ETC.

Extreme height	5′ 0″
Extreme length	4′ 3″
Extreme width	3′ 3″
Length on floor	3′ 6″
Width on floor	2′ 6″
Height to where berries enter	4′ 6″
Height to where berries discharge	12″
Height to center of fan shaft	3′ 4″
R. R. P. of fan drive shaft	650
R. P. M. of shaker shaft	260
Size of drive pulley	6″ x 4″
Horse power required	1
Capacity, bushels, per ten hours	300
Approximate shipping weight, pounds	380
Export gross weight, pounds	600
Cubical contents, C. F.	78



"MONITOR" SANITARY CYLINDRICAL WASHER

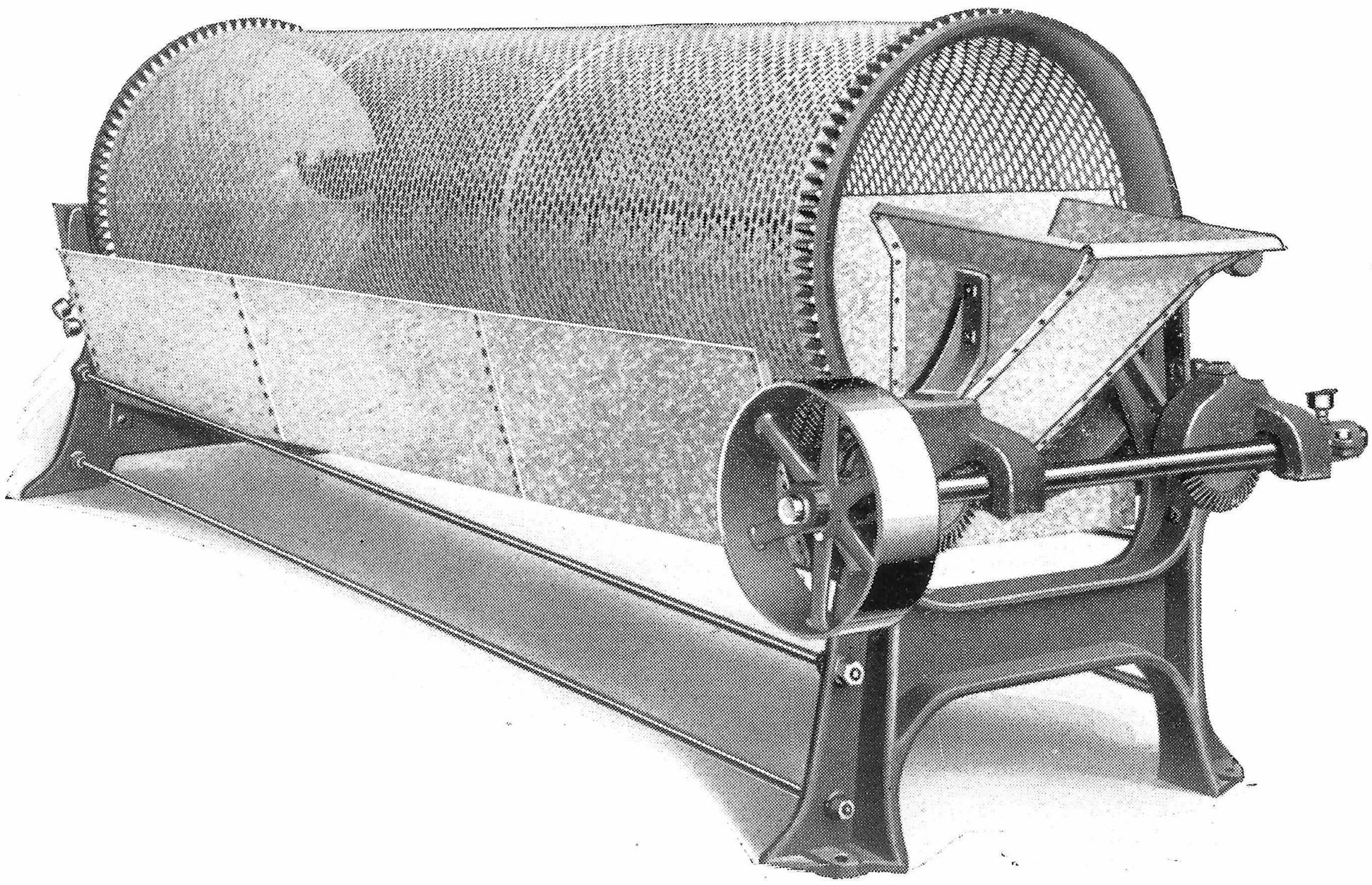
FOR

TOMATOES, CORN, APPLES, POTATOES, BEETS, ETC.

THE "Monitor" Sanitary Cylindrical Tomato and Vegetable Washer is intended to wash tomatoes and other vegetables that require a more severe treatment than is given on the "Monitor-Thomas" Washer. It not only washes off all foreign matter, dirt, etc., but removes spots of surface decay, etc., that would not be removed by the gentle action of other washers.

It is furnished with a large water pipe which generously sprays the stock while being agitated gently by rolling over and over on its travel through the slowly revolving cylinder.

Constructed entirely of cast iron, steel and galvanized metal, it is built to stand up under severe and constant service. The heavy cast iron end rings supporting the entire weight of the cylinder and contents, roll on trunnions, while the driving is done not by the trunnions, but by gears mounted on the trunnion shafts integrally with the trunnions, which mesh with teeth cast on the end rings of the cylinder. The end thrust of the cylinder is taken by a hardened steel roller which is journaled on the frame and bears against the cylinder end ring. The feed hopper is made of heavy galvanized steel, reinforced with steel angles in babbitted bearings, and all waste water and drip is collected in a heavy galvanized steel pan.



To insure the rolling and turning of the stock while passing through the cylinder, we place on its interior, half round rods running the full length of the cylinder. These are gentle in action and will not injure but at the same time, they are positive in preventing sliding down of the stock and in turning the stock over and over. Further, the spray is located so that it strikes the stock as it is lifted and turned.

TABLE OF DIMENSIONS OF
"MONITOR" SANITARY CYLINDRICAL TOMATO AND VEGETABLE WASHER

Extreme height	4′ 3″
Extreme width	4′ 0″
Extreme length	10′ 6″
Size on floor	3′ 4″ x 9′ 3½″
Height to feeding point	3′ 6″
Height to discharge point	5½″
Height to center of drive pulley	22½″
Size of drive pulley	14″ x 4½″
Speed of drive pulley R. P. M.	186
Horse power required	2
Diameter and length of cylinder	30″ x 8′
Size of water connection	2″ pipe
Capacity per hour	10 to 12 tons
Approximate shipping weight, pounds	2000
Export gross weight, pounds	2789
Cubical contents, C. F.	181

"MONITOR" FRUIT AND VEGETABLE WASHER

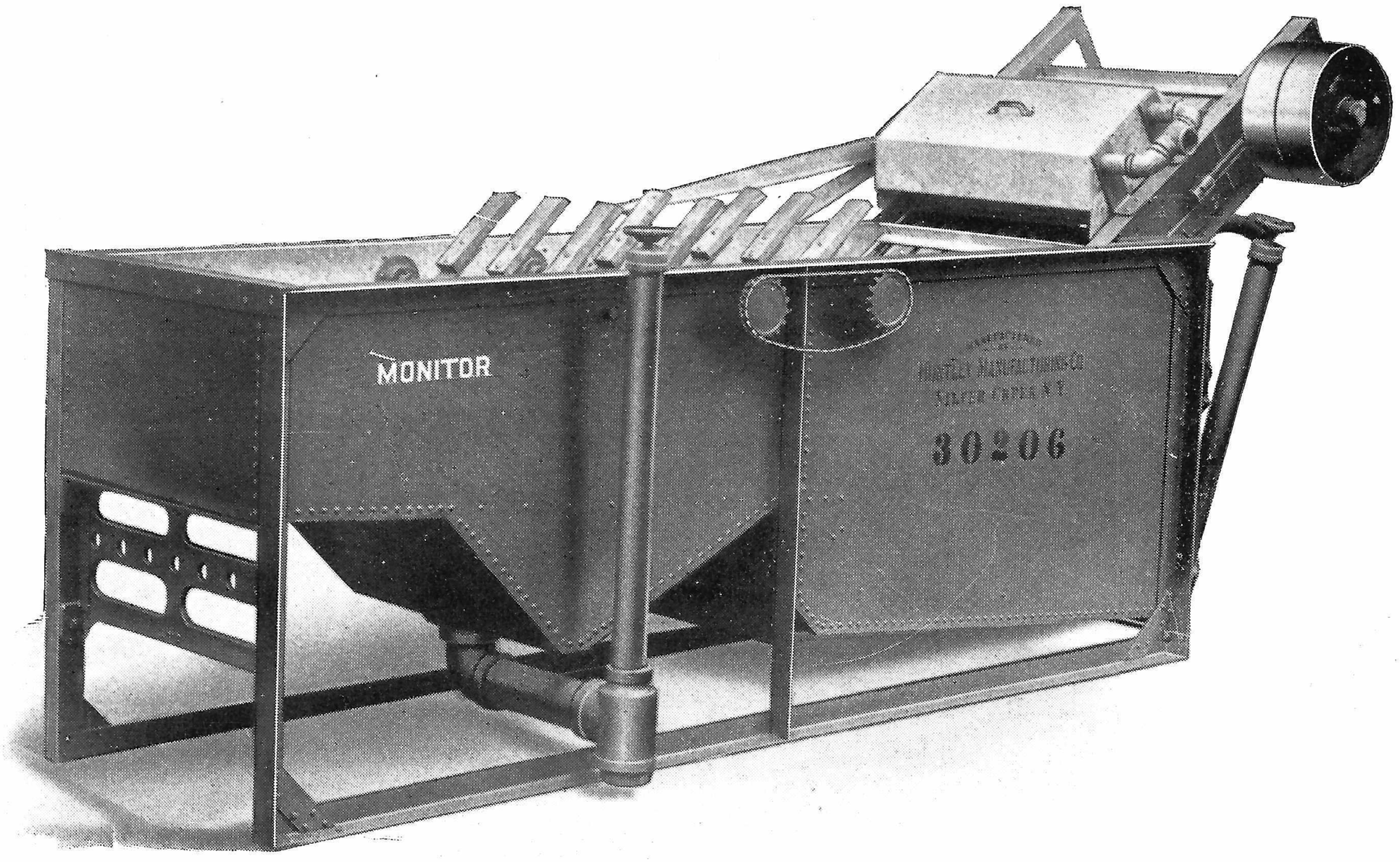
All-Metal Construction

OUT-PERFORMING every claim of its designers this new model came through a full season's tryout with a record of washing work well and economically done, simply and systematically handled. Taking its capacity against floor space, power and water consumed, its out-turn is large. Dependability, a strong characteristic of each of our several other styles of "Monitor" Washers, is equally noticeable with this new model. To the Canner seeking simplicity in washing—and Washers, here is a machine deserving a place in his plant; any ordinary help about the premises can get results with it that will satisfy.

Referring to the illustration you will notice the sturdy lines and compact arrangement. Outfit is supported with heavy angle iron frame reinforced with cast iron cross tie plates. Tanks are uncommonly deep—their construction is of heavy gauge metal, air set riveted and of two section design; at low level in each section are large drain pipes extending out to side of machine and joined to stand pipes which reach to top rim of tanks—in these are large hand plugs easily raised to flush out settlings as frequently as necessary. All heavy sediment is separated from water in upper part of tank by novel settlings screen divider. At discharge end is a large hand hole (lever lift) giving access for a thorough cleaning of tank when the day's run is over. An adjustable overflow governs depth of water in tank; it is here leaves and floating trash are removed.

Washing is effected by agitation—slowly revolving paddles continuously stirring and turning the stock and simultaneously propelling it from intake end to a point where it is picked up by an endless carrier belt, up which it rides to discharge from the machine. As it rides up discharge carrier stock passes under a set of clean water sprays which deliver a final washing. These sprays are easily regulated to throw whatever quantity of water is desired. Carrier discharge belt is provided with adjustable take-up.

A particularly good washer for apples.

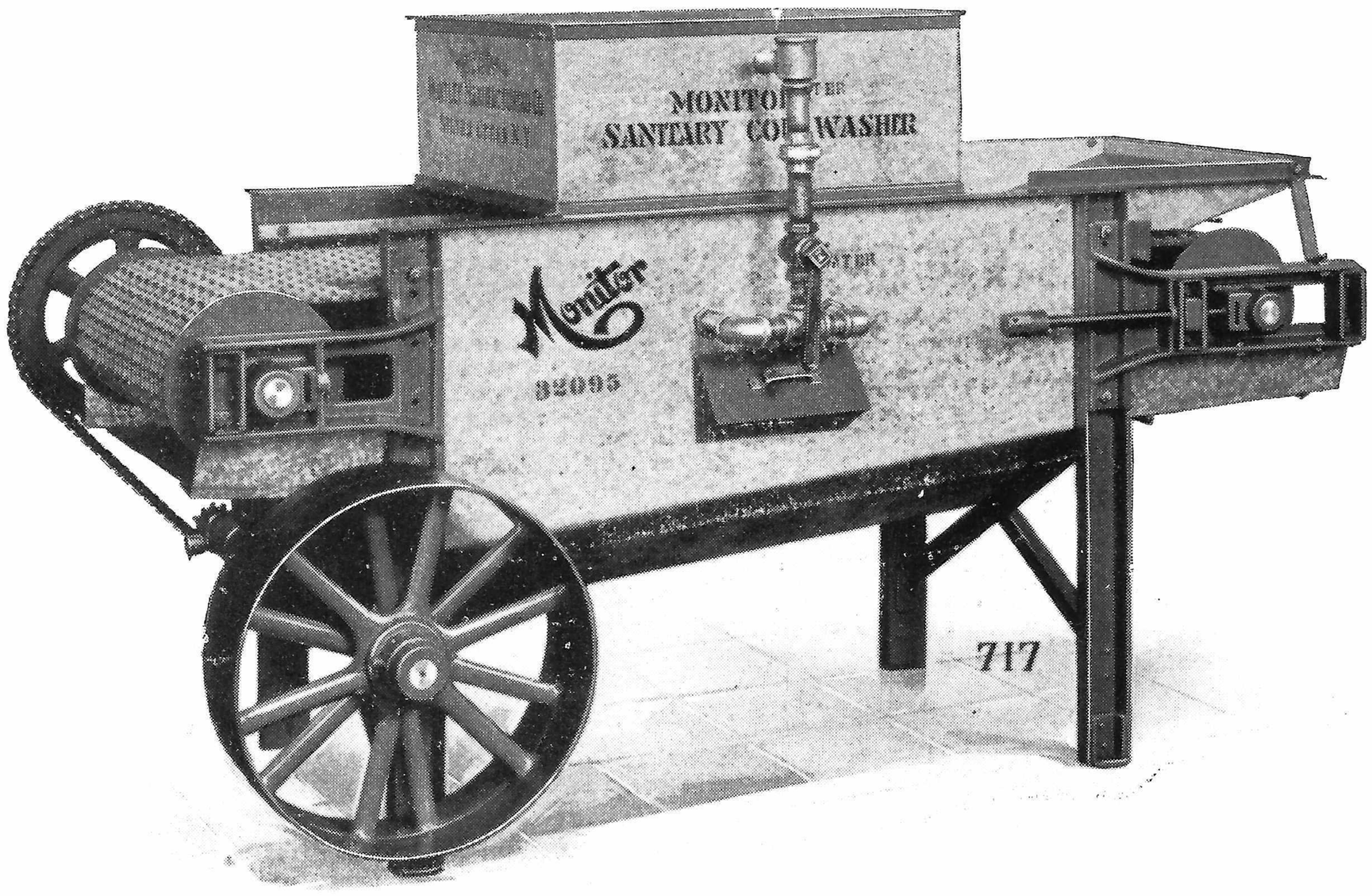


"MONITOR" FRUIT AND VEGETABLE WASHER

THIS outfit will perfectly fulfill a wide range of washing requirements. It is adapted for automatic service when used as a preliminary Soaker and Washer ahead of "Monitor" Sanitary Washers and Scalders and is offered without equal for equipment in this class.

DIMENSIONS, CAPACITY, ETC.

Extreme length	9′ 7″
Extreme width	3′ 3″
Extreme height	4′ 7″
Height to feeding point	3′ 0″
Height to discharge point	3′ 6″
Size drive pulley (tight and loose)	12″ x 3″
Speed, R. P. M.	30
Horse power required	1½
Size water supply pipe	1½″
Capacity per day, ten hours—tons	90 to 140
Approximate shipping weight, pounds	1180
Export gross weight, pounds	
Cubical contents, C. F.	



"MONITOR" SANITARY CORN WASHER

ANOTHER of our successful "Monitor" *sanitary* outfits—a machine that washes corn thoroughly and easily, requires little care or attention and will "keep going" under all conditions. A simple, compact washer that gives an ear of corn the most washing with the least handling—used ahead of the cutting machine, the cutters will deliver neater and better work. Corn should be washed—the cheapest way is the cleanest way—the "Monitor" way.

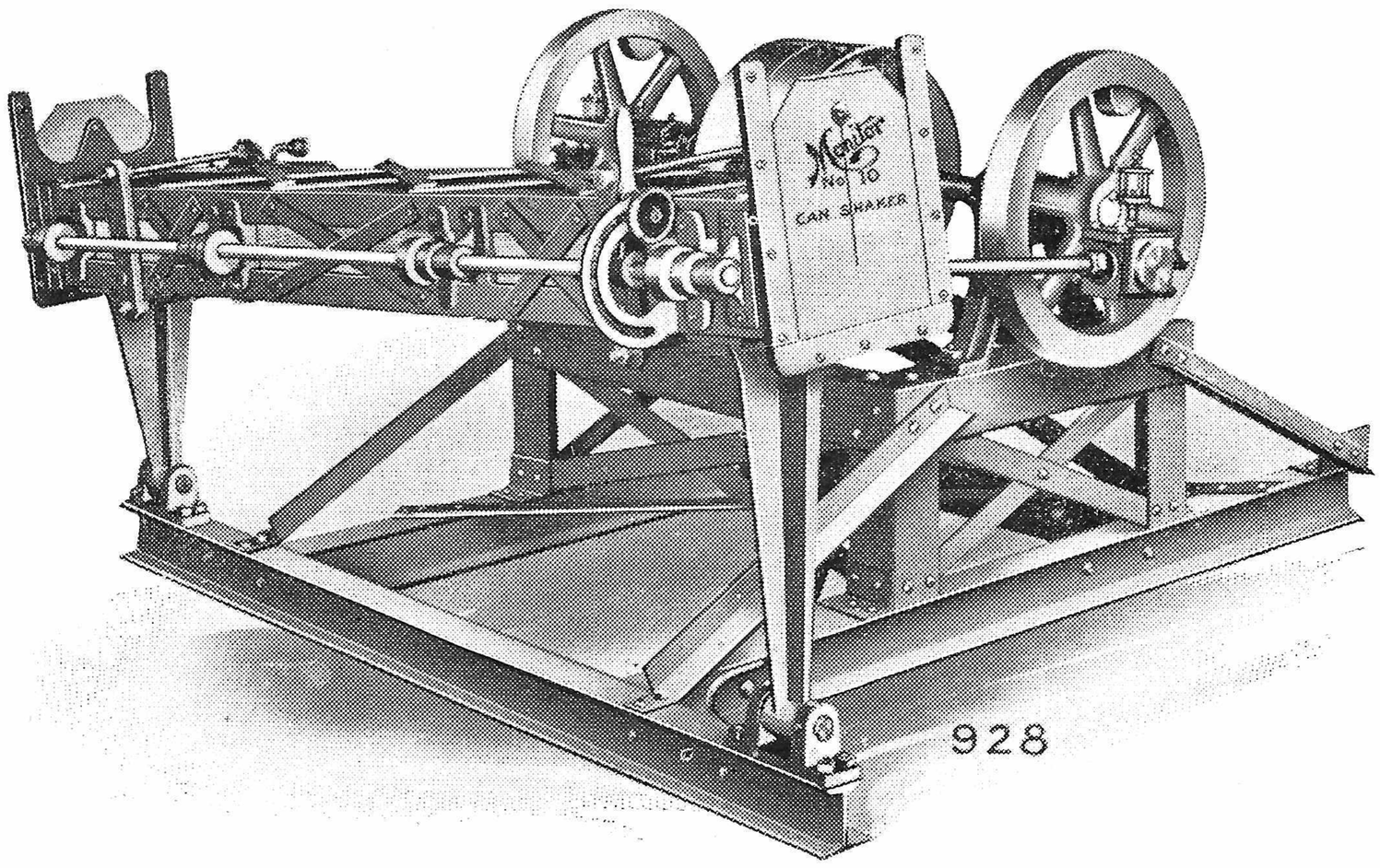
Corn is fed on to the open endless carrier belt and passes through machine without being moved from its position on the belt. There is no jamming or bruising—no waste. Cold water is sprayed on to the corn, from brass sprays located above and below the open carrier belt—sprays easily adjusted to throw more or less water as condition of corn requires. Nothing but clean water is used, from the corn it drips into outlet spout underneath and leaves machine.

Main body construction is heavy gauge metal inter-built with and supported by channel iron legs, braced. Endless carrier is a durable, open mesh belt, operating with large drum pulleys—a superior take-up is provided for belt. No complicated mechanism, nothing to get out of order, or cause trouble. Furnished complete ready to attach water pipe and drive to.

A smart, light running washer with capacity equal to one corn line.

DIMENSIONS, ETC.

Extreme height	4′ 0″
Extreme length	6′ 9″
Extreme width	3′ 8″
Length on floor	4′ 0″
Width on floor	2′ 5″
Height to top of carrier belt	2′ 9″
Height to center of drive shaft	1′ 1″
Height to feed point	3′ 2″
Height to discharge point	2′ 0″
R. P. M. of drive shaft	120
Size of drive pulley (tight and loose)	20″ x 3″
Horse power required	½
Size of water supply pipe	1½″
Capacity—equal to one line	
Export gross weight, pounds	1215
Cubical contents, C. F.	131



THE "MONITOR" CAN SHAKER

(for No. 10 cans)

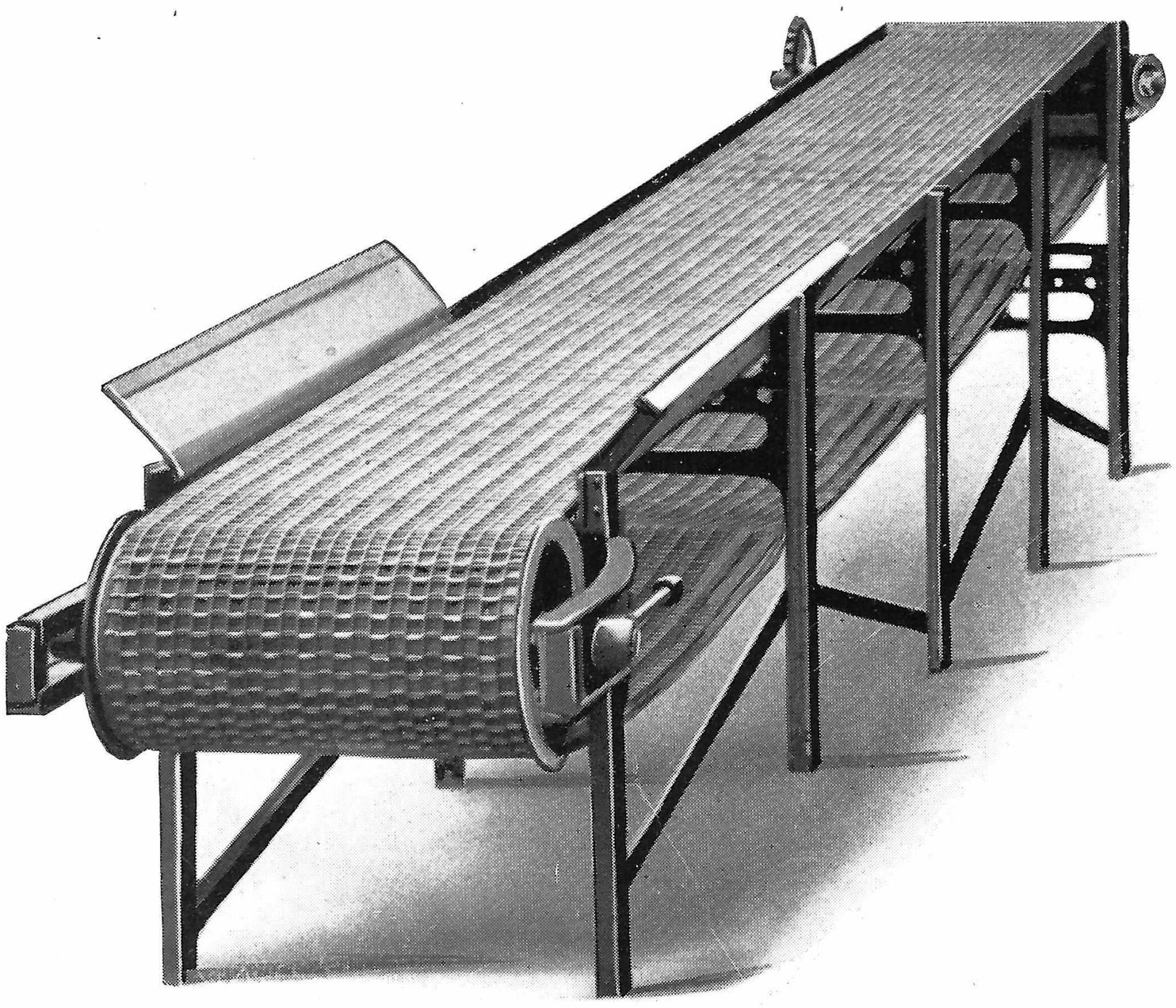
THE "Monitor" Can Shaker is the combination of ideas of several practical packers, brought about because of the necessity for a shaker for these large packages. The machine is a model of strength, ingenuity and convenience.

Twelve No. 10 cans at a time are handled. The magazine is so pitched that the cans will run through it by gravity. Runways can be built to bring the cans to the machine by the same power as well as from it. Closing the gate on the discharge end, the operater opens the gate at the head when immediately the twelve cans roll into position. He then closes the head gate, and by means of a lever and cams, locks the cans tightly in place and turns on the power. When the job is finished, he turns off the power, opens the cam and discharge gate, when the cans automatically roll out of the machine. The discharge gate is then closed and the head gate again opened, repeating the operation.

None of the cans can be injured or jammed in the operation, although in a very short time (seldom over a minute) the contents are thoroughly shaken and in fine shape for shipping.

DIMENSIONS, ETC.

Extreme height	3′ 6″
Extreme length	6′ 6″
Extreme width	7′ 4″
Size on floor	6′ 0″ x 6′ 0″
Height to where cans enter	2′ 4″
Height to where cans discharge	1′ 9″
Height to center of drive shaft	2′ 4″
Size of drive pulley (tight and loose)	18″ x 4″
Motion of drive pulley	130
Capacity of machine to charge	12 cans
Horse power required	1
Shipping weight, domestic	
Shipping Weight, export	
Cubical contents, C. F.	



"MONITOR" SORTING CONVEYOR

IN sorting work much depends upon what the sorters are provided with to do their work—in the "Monitor" Sorting Conveyor are embodied all those features essential to simple, economical service. The Canners' requirements in sorting outfits are so varied it would be impossible to attempt listing anything as "standard" equipment, the above illustration, however, shows one of our "Monitor" endless carriers for handling tomatoes, a light powered, easy operated outfit that will survive many seasons' use; designed along similar approved lines, we can supply conveyors, fitted for all requirements in handling of fruits or vegetables.

Belt shown in cut is our exclusive style of heavy constructed, flexible joint carrier—the same as used for "Monitor-Thomas" Sanitary Washers and Scalders—see illustration and description page 57. Easily the smoothest action and most durable belt to be had. For small fruits we furnish a finer mesh belt than one illustrated. We can supply these conveyors in any length—with different widths (12-inch, 18-inch, 24-inch) of belt and elevated to suit requirements—giving automatic delivery from these conveyors into the next outfit in line.

As the "Monitor" Sorting Conveyor is built in various sizes as to length and width to meet special requirements, all further particulars and price will be given on application.

"MONITOR-THOMAS"

SANITARY WASHER AND SCALDER

(ALSO A SORTER AND COOLER)

IN the evolution of modern tomato canning machinery this sanitary washing and scalding machine stands out prominently as one of the greatest beneficial inventions. Nothing the Canner has ever used for washing and scalding turns out as clean, pure tomatoes in such large quantities at so little expense. It has the distinction of being the most-used washer and scalder in the best of America's modernly equipped tomato Canneries.

Tomatoes pass through machine on an endless, open, wire belt—the belt is always clean as the same washing action that cleans the tomato cleans the belt it rides on—sanitation. The intake end has a sorting space where bad tomatoes are picked out by the sorters—only good tomatoes go through the machine—sanitation. Clean water sprays wash the tomatoes, it strikes the tomato with force sufficient to remove the dirt, then drops through the belt and discharges from machine—pure water only comes in contact with the tomato—sanitation. In scalding it's the same clean method as washing; live steam is sprayed on to the tomatoes, as rapidly as it condenses the hot water drips off the tomatoes, passes through belt openings, thence from machine—only pure steam is used—sanitation. If it is desired to cool after scalding, cold water sprays are available at discharge end of machine—clean, "once-used" water does the cooling—sanitation. Cleanliness in a greater measure is impossible, with it goes economy sufficient to make this *cleanest* way the *cheapest* way, as we shall explain.

At the intake end a helper stands at each side of machine and sorts the tomatoes: they pick out unusable tomatoes and a good practice is to return them to the grower, paying only for good tomatoes—economy. With your old method your help cuts away the green parts—this loss we turn into a saving for you—partly green stock may be set aside and allowed to ripen—economy. The choicest tomatoes, dead ripe and very soft as a rule, ride slowly through the different operations without being moved—they are not crushed or bruised, no loss handling the most tender stock—economy. This outfit, combining four operations necessary in canning tomatoes simplifies each, reduces floor space, eliminates the use of separate machines and cuts labor materially—economy. Basing capacity on floor space taken labor to operate and investment, the amount of work performed by the "Monitor-Thomas" is much greater than other machines or "systems"—in capacity our sanitary outfit excels, which means—economy. Contrasting general operating and up-keep expense of this machine with other outfits (the comparisons made by scores of Canners) we have always proved the "Monitor-Thomas" turns out the most work for the fewest dollars spent—economy.

Simplicity is a heavy feature of the "Monitor-Thomas". Space is utilized to the utmost—the slow traveling belt rides in a free manner, carrying its load with ease. Once sorted, the tomatoes ride along undisturbed—they cannot jam or clog—a choke-up is impossible. If the tomatoes need more washing simply turn on more water, the sprays will do the rest. It's the same with scalding—the steam sprays are instantly regulated to scald more or less. Fewness of parts and easy access to all, insure the user against troublesome operation. There is not a complicated nor delicate piece of mechanism in the entire outfit.

"MONITOR-THOMAS"
SANITARY WASHER AND SCALDER

(Continued)

Uniform work is a certainty with this machine—each tomato receives precisely the same amount of washing and scalding—and cooling, if the cooling sprays are used, and they should be wherever possible.

The cooling work of the "Monitor-Thomas" serves two purposes. It is applied as tomatoes leave the scalding chamber—its action on the hot tomatoes cracks the skins—an aid to the peelers. Also, these sprays answer perfectly as an auxiliary washer when excessively dirty tomatoes are being handled; the live steam used in scalding loosens and removes dirt—the cooling sprays act as a finisher. The two operations combined insure the maximum of perfect cleaning with full-rated capacity when the machine is handling very dirty stock.

A few words about the character of the washing and scalding work performed by this machine—as previously explained "it never moves," lying in a stationary position on the carrier belt the tomato can be subjected to any degree of treatment its condition demands—a dead ripe tomato thoroughly washed and scalded comes out of the machine in as good condition as when it entered. A cracked tomato passes through the washing and scalding with the same ease with which a sound tomato is handled.

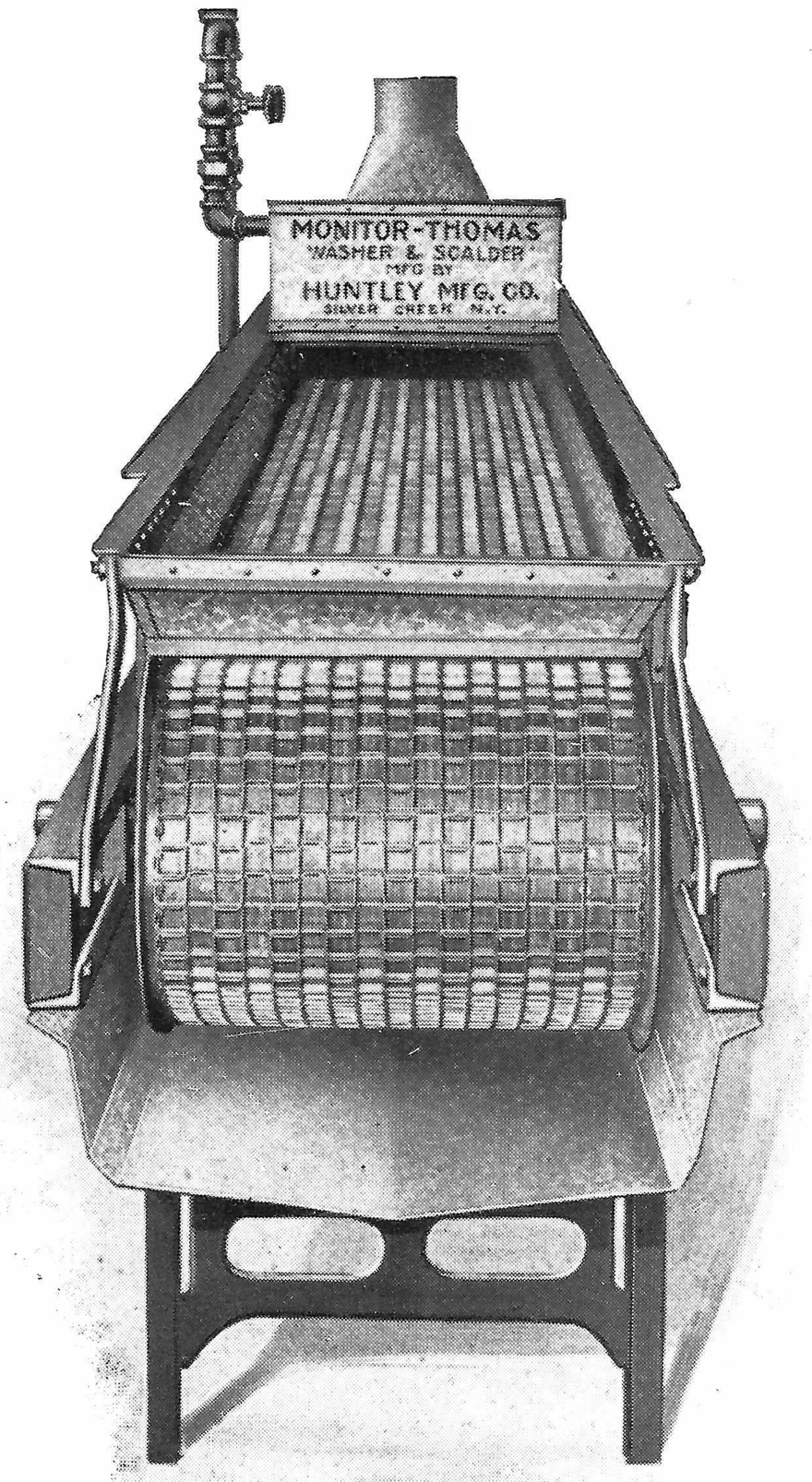
In our latest model, we place the steam exhaust stack at the extreme discharge end of the scalder, all steam passing to this point, retaining its full heat all through the scalding chamber. We also line the inside of the scalder chamber cover, forming an air chamber therein, which also conserves the heat. The last water spray, to apply after the scald is placed directly under the steam stack, so that practically all of the steam is condensed at that point and very little passes out of the stack. This improved combination saves at least fifty percent of the steam required by the older models, making the machines economical to the last degree.

Cleanliness in the canning factory is imperative. Our laws on sanitation are becoming more strict each year—nothing but the maximum of cleanliness will answer and in the "Monitor-Thomas" Sanitary Washer and Scalder we are offering you the foremost equipment in point of sanitary procedure in putting out tomatoes.

CONSTRUCTION

Constructed principally of heavy iron and steel, having no moving parts, except the slow traveling belt and large, slow motion drums carrying same, this compactly built and simply arranged machine operates with the minimum of care . . . .Strong channel iron frames support machine, these are inter-built with the heavy metal trunk sides and give an ultra rigid construction . . . .Steam and water sprays are brass, adjustable type . . . .Each equipped with a superior style of steam manifold*, also, all steam and water connections ready to pipe to . . . .Water and steam sprays are accessible through large hand holes at side and by removable covers from above . . . .Bearings for drum pulleys are heavy-duty design and are provided with adjustable take-up for belt, these are at feed end . . . .Endless carrier belt is our improved type illustrated and described on page 45, operated with large diameter drum pulleys and rides on supports so arranged that belt will carry full load without sagging . . . . Drum pulleys are covered with waterproofed wood surfaces.

*Steam manifolds are not required for Class "B" machines.

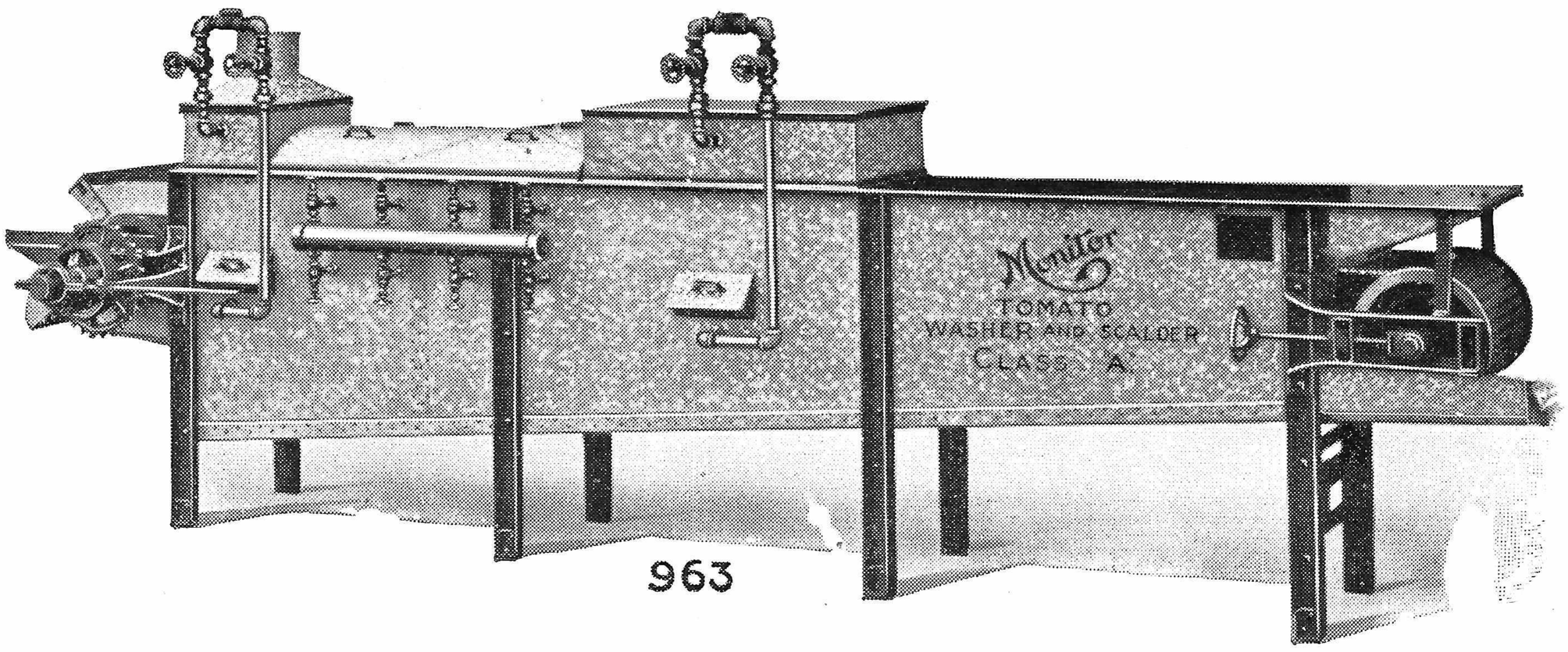


"MONITOR-THOMAS"

SANITARY WASHER AND SCALDER

THIS is a view from intake end. It is here the tomatoes are sorted—note the long, open space for sorting before the tomatoes reach the square covered washing chamber. The drive is located at other end (cut does not show this), thus the driving end is, also, the discharge end. Drive shaft extends out so that drive sprocket may be played at either side.

Observe carefully the illustration, which shows our open style of endless carrier belt, introduced by us in 1913, a special belt made for use on the "Monitor-Thomas" *exclusively* and of the hundreds supplied we have the first complaint to receive. It has many fine qualities; while of uncommonly heavy construction it is a loose joint design, extremely pliable and a smooth traveler. It has splendid endurance, outwears any belt we have ever seen. It does not bind or buckle and is a self-cleaner—one of the most serious faults with open carrier belts is that they fill up with refuse and become foul—this belt of ours will not. We know this is far and away the most serviceable carrier belt manufactured.



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"MONITOR-THOMAS"

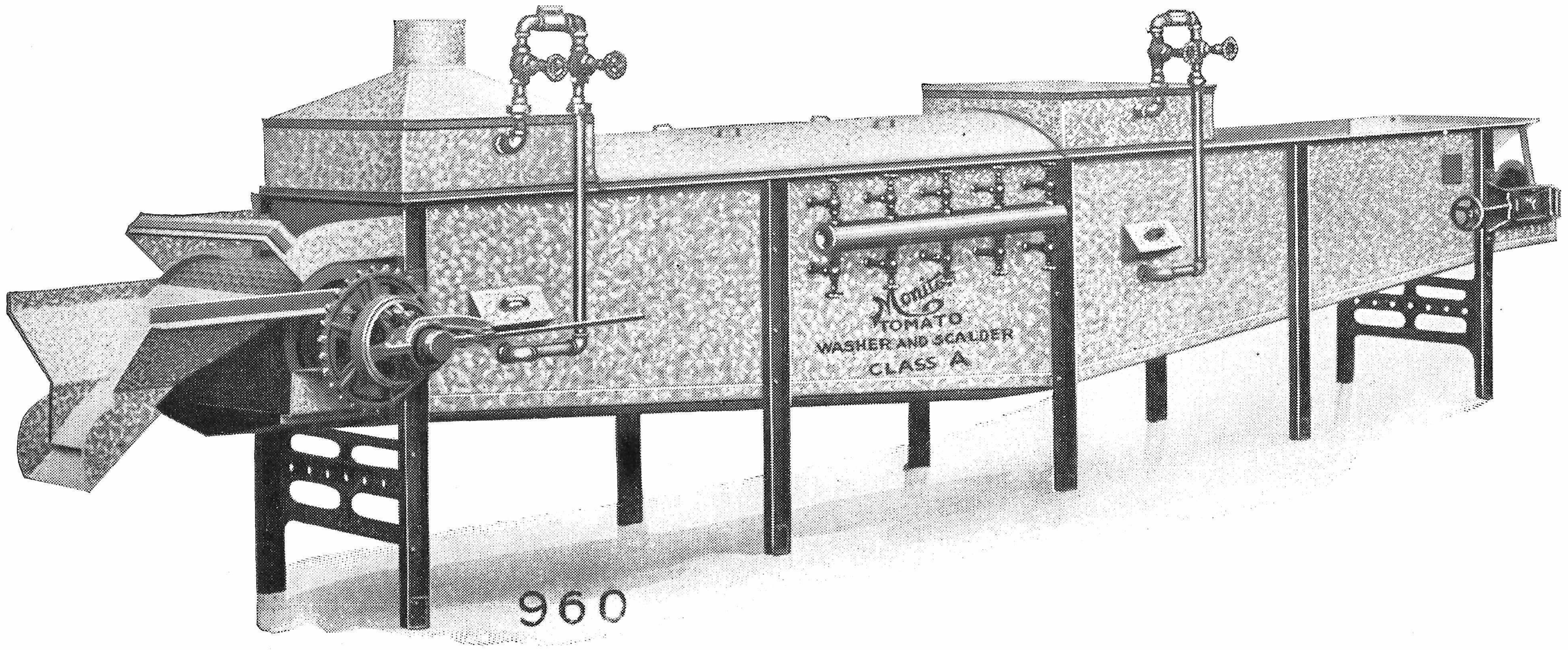
SANITARY WASHER AND SCALDER

CLASS "A"

OUR two smaller sizes are designed like cut above. With these two models (Nos. 0 and 1) the dirt and refuse and the used water and condensed steam, all flow in one direction leaving machine at discharge end. The four larger sizes (Nos. 2—3—4 and 5) are made with drain pitched toward center—all dirty water and refuse discharge at this point. By comparing above cut with one on next page it will be seen the construction and equipment of all are the same, the only difference is in the size and drainage as explained.

DIMENSIONS, CAPACITIES, ETC.

SIZE NO.	0	1
Extreme height	5′ 7″	5′ 7″
Extreme length	11′ 7″	15′ 3″
Extreme width	3′ 1″	3′ 1″
Length on floor	9′ 0″	12′ 0″
Width on floor	21½″	21½″
Height to feeding point	43″	43″
Height to discharge point	17″	17″
Height to top of carrier belt	37″	37″
Height to center of driving sprocket	30½″	30½″
R. P. M. of drive shaft	6	8
Horse power required	½	½
Size of drive sprocket	27T No. 55C	27T No. 55C
Size of steam supply intake	2″	2″
Size of water supply pipe	1½″	1½″
Capacity, bushels per hour	105	150
Approximate shipping weight, pounds	1150	1500
Export gross weight, pounds	1800	2010
Cubical contents, C. F.	163	193



"MONITOR-THOMAS" SANITARY WASHER AND SCALDER

CLASS "A"

TAKING view of construction in direction stock passes through machine—at the right is intake end, adjustable tightener for the endless carrier belt is shown. Space without top is sorting division—next comes the flat covered, removable hood over washing chamber, water pipe and inspection opening (with cover in place) located at side. Then the long oval hood (removable) covering scalding chamber—observe steam manifold at side. Next the steam exhaust funnel—and then, the cooling (auxiliary washing) chamber.

DIMENSIONS, CAPACITIES, ETC.

SIZE NO.	2	3	4	5
Extreme height	5′ 7″	5′ 7″	5′ 7″	5′ 7″
Extreme length	22′ 3″	22′ 3″	27′ 3″	32′ 4″
Extreme width	3′ 1″	3′ 7″	3′ 7″	3′ 7″
Length on floor	18′ 0″	18′ 0″	24′ 0″	28′ 0″
Width on floor	21½″	27½″	27½″	27½″
Height to feed point	43″	43″	43″	43″
Height to discharge point	17″	17″	17″	17″
Height to top of carrier belt	37″	37″	37″	37″
Height to center of drive sprocket	30½″	30½″	30½″	30½″
R. P. M. of drive shaft	12	12	14	16
Horse power required	1	1½	2	2½
Size of drive sprocket	27T No. 55C	27T No. 55C	27T No. 55C	27T No. 55C
Size of steam supply pipe	2″	2″	2″	2″
Size of water supply pipe	1½″	1½″	1½″	1½″
Capacity, bushels per hour	250 to 300	350 to 450	550 to 650	700 to 800
Approximate shipping weight, pounds	1800	2000	2400	2800
Export gross weight, pounds	....	2845	3775	4110
Cubical contents, C. F.	....	293	410	451

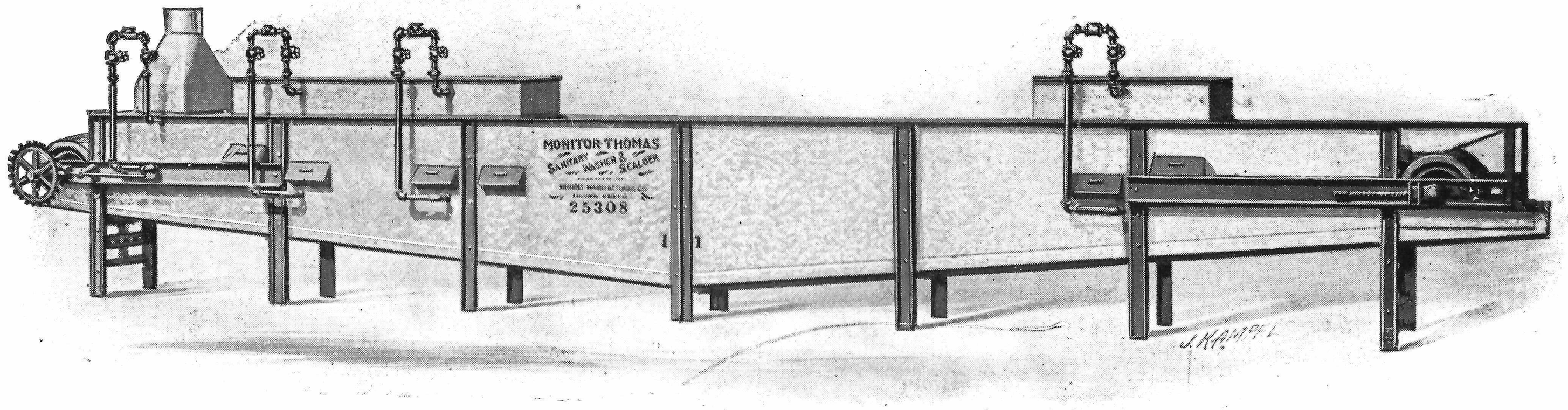
"MONITOR-THOMAS" SANITARY WASHER

CLASS "B"

CATSUP makers may safely use this machine with the assurance that the tomatoes it washes will go to their pulper in the cleanest and most sanitary condition possible. Modified to suit the special requirements of the catsup manufacturer, this outfit has all the important *simplified*, *sanitary* and *economical* features of the Class "A" "Monitor-Thomas", (both machines embody the same principles), except that this "catsup" outfit is not a scalder. Many concerns noted for the high grade catsup they produce are using this machine—it has never failed to improve washing and lessen its cost.

As with the Class "A" (read carefully pages 55 and 56) this outfit takes tomatoes as they come from the grower; they are delivered on to carrier belt and travel into a preliminary (cold water) washing chamber, thence on through open sorting space where poor stock is picked out and next reach the main (cold water) washing chamber, which gives double the washing of the preliminary operation—from here they enter the third washing chamber where steam sprays are employed, these give a perfect, final cleaning. "Construction" as described on page 56 for the Class "A" Washer and Scalder, is the same for this "catsup" outfit, except as to water and steam connections and their application.

NOTE—Cut opposite shows "standard" construction—we can change to suit any requirements. When desired we can build these with "standard" height at intake and a gradual increase to leg length, giving elevation at discharge sufficiently high to deliver automatically into pulper.

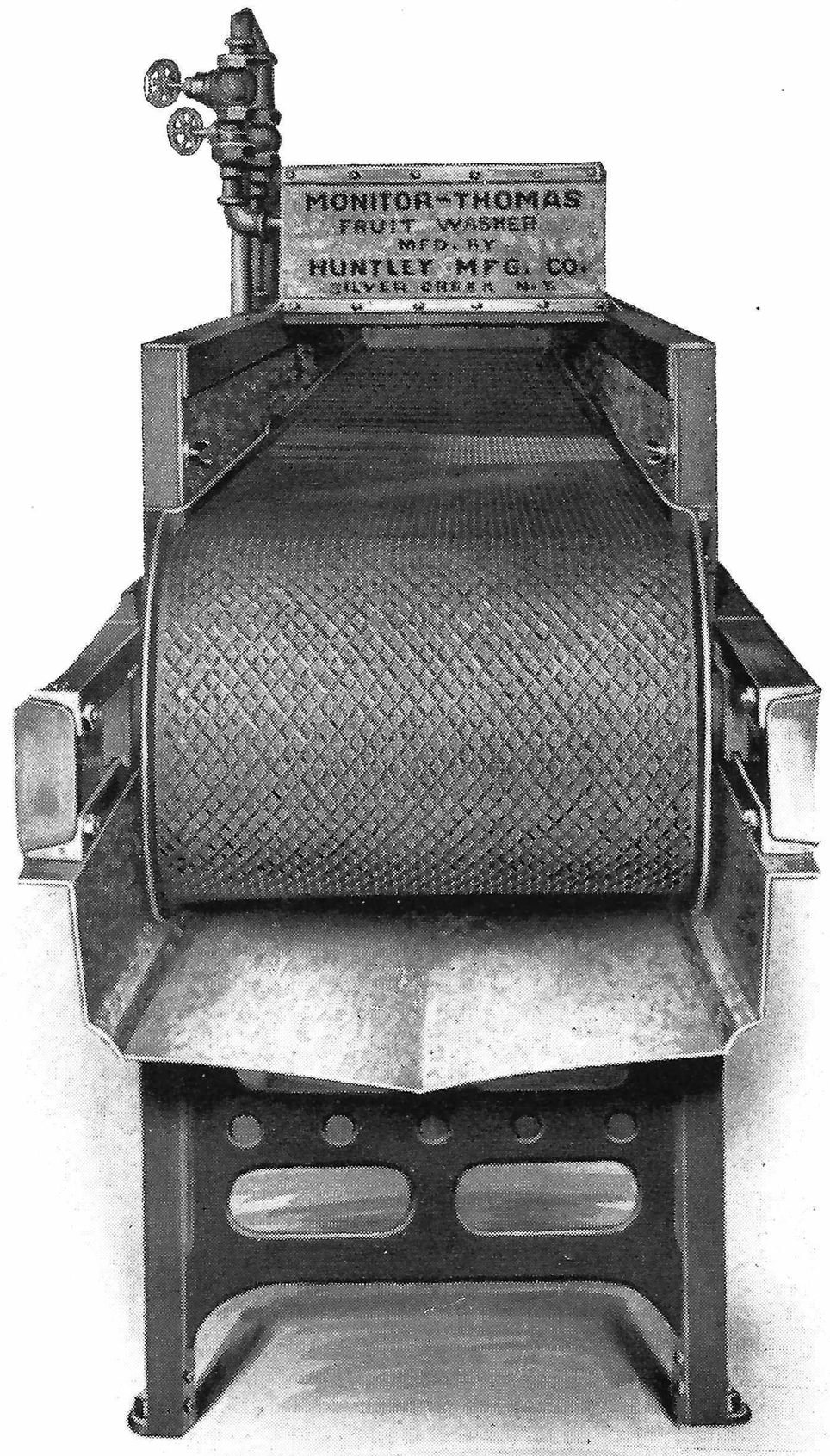


"MONITOR-THOMAS" SANITARY WASHER

FOLLOWING direction tomatoes travel through machine equipment is as follows: Tightener for endless carrier belt is at extreme right—the feed end. Next is the preliminary washing chamber (with removable hood)—water supply pipe and two hand holes, shown at side. Then, comes the long, open space—for sorting and after this the main washing chamber (covering on housing is removable)—observe water supply pipes and four hand holes, shown with covers in place. Next the steam exhaust funnel and steam pipe at side—third washing chamber.

DIMENSIONS, CAPACITIES, ETC.

SIZE NO.	1	2	3	4	5
Extreme height	5′ 7″	5′ 7″	5′ 7″	5′ 7″	5′ 7″
Extreme length	15′ 3″	22′ 3″	22′ 3″	27′ 3″	32′ 4″
Extreme width	3′ 1″	3′ 1″	3′ 7″	3′ 7″	3′ 7″
Length on floor	12′ 0″	18′ 0″	18′ 0″	24′ 0″	28′ 0″
Width on floor	21½″	21½″	27½″	27½″	27½″
Height to feeder point	43″	43″	43″	43″	43″
Height to discharge point	17″	17″	17″	17″	17″
Height to top of carrier belt	37″	37″	37″	37″	37″
Height to center of drive sprocket	30½″	30½″	30½″	30½″	30½″
R. P. M. of drive shaft	8	12	12	14	16
Horse power required	½	1	1½	2	2½
Size of drive sprocket	27T No. 55C	27T No. 55C	27T No. 55C	27T No. 55C	27T No. 55C
Size of steam supply pipe	2″	2″	2″	2″	2″
Size of water supply pipe	1½″	1½″	1½″	1½″	1½″
Capacity, bushels per hour	150	250 to 300	350 to 450	550 to 650	700 to 800
Approximate shipping weight, pounds	1450	1750	1900	2300	2700
Gross export weight, pounds					
Cubical contents, C. F.					



"MONITOR-THOMAS"

SANITARY FRUIT WASHER

CLASS "C"

OUR "pure food" washer for berries and fruits—it has all the important *sanitary*, *economical* and *gentle-washing-action* advantages of the style "A" and "B" washers and scalders illustrated and described on pages 55 to 61, with certain modifications necessary for handling fruit. No steam connections are supplied, cold water only being used. The endless carrier has a finer mesh, our exclusive style of flexible belt. General construction of these class "C" washers is very similar to illustrations pages 58, 59 and 61—sprays are arranged in batteries, throwing clean water on to the fruit as it travels through machine—more or less water is used according to condition of stock being handled. There is no crushing or bruising, the fruit leaves machine in as sound condition as when it enters—severe washing *does not* mean severe handling, since the stock lies in the same position on the belt during the several washing operations, the treatment is entirely sanitary, since the belt the fruit rides on is self-cleaning and nothing but fresh water from the sprays touches the fruit.

These class "C" washers are manufactured to the same standard sizes as class "A" and "B" outfits—dimensions given in tables pages 59 and 61 apply to this fruit washer. Capacities, prices and any particulars desired furnished on application.

"MONITOR-THOMAS"

SANITARY PEELING AND PREPARING TABLES

THE need for such an outfit scarcely requires mention. Sanitary conditions *must* exist in the peeling and preparing room, the laws are quite clear on this point—to meet them in the fullest sense is no burden if you adopt these "Monitor-Thomas" Tables, since they give the *utmost sanitation* at a decidedly large *profit* for every day's use.

Peeled and prepared under the most sanitary conditions possible, all fruits and vegetables coming off these tables are absolutely clean and wholesome—they cannot be otherwise—their cost per can is actually less than by other methods of peeling and preparing, which are not so clean.

We are not over-estimating the degree of cleanliness existing where these tables are used when we compare them to the neat housekeeper's kitchen. A place is provided to work the stock in, another to place the skins and parings in, the peeled stock is sent away as rapidly as it is finished; the table tops are bathtub white enamel finish, so are the basins—these, and the belts carry stock, also, the refuse chutes and waste-removing conveyor underneath may be hose washed with ease as frequently as desired. There is no accumulation of waste, no filth—the entire outfit, and the floor which it stands on, are clean—a general neatness of the most sanitary character prevails constantly.

Every hour's operation puts profit into the user's pocket—by virtue of being the most systematic way it's the most economical way. Every peeler has her assigned place to work at, her individual basin, and waste chute, running water with faucet, and drain plug, all stock is automatically delivered to her, all finished work taken from her. She does not have to move from her seat—all of which insures systematic procedure, maximum output for the space taken. Another feature is the closer surveillance of the peeler's work which this system permits—everything is "above board", the inspector can easily detect poor work—quality of output is improved, materially so, many users tell us.

If you want more capacity and haven't more floor space simply set in these "Monitor-Thomas" Tables—a larger number of peelers can be worked, and a big increase in output obtained. See page 52 for "construction" and "operation". We can supply these tables in as many rows as desired and for accommodating for 30 to 260 peelers. No two locations being the same, there is no way to list anything as a standard for details and prices. If you will mail us a sketch showing location of your scalder, size of floor space available (location of posts in the room, if any) and inform us how many peelers you wish to operate, we will give prices and all particulars.

"MONITOR-THOMAS"

SANITARY PEELING AND PREPARING TABLES

CONSTRUCTION—OPERATION

A "SYSTEM" consisting of tables built in sections, connected several to a row—and arranged in as many rows as best suits location. Construction is mostly of iron and steel, rigidly reinforced throughout. Each section of table has six basins (with a waste chute opening for each)—these extend three in a row, on each side. Peelers are seated at either side of tables, each having an individual basin to work from. Water supply is piped entire length of tables—a faucet and drain plug supplied for each basin—draining is piped to outlet below. (When desired to work stock under water to prevent discoloration, basins are filled with water and their depth is sufficient to handle this kind of work to advantage.) Waste chute opening is at peelers' left hand—skins and refuse drop through chute to conveyor box underneath and are removed to end of tables by a drag conveyor. Table tops are heavy pressed steel construction, finished to a smooth surface and treated to several coats of white enamel, which gives them a clean, sanitary appearance.

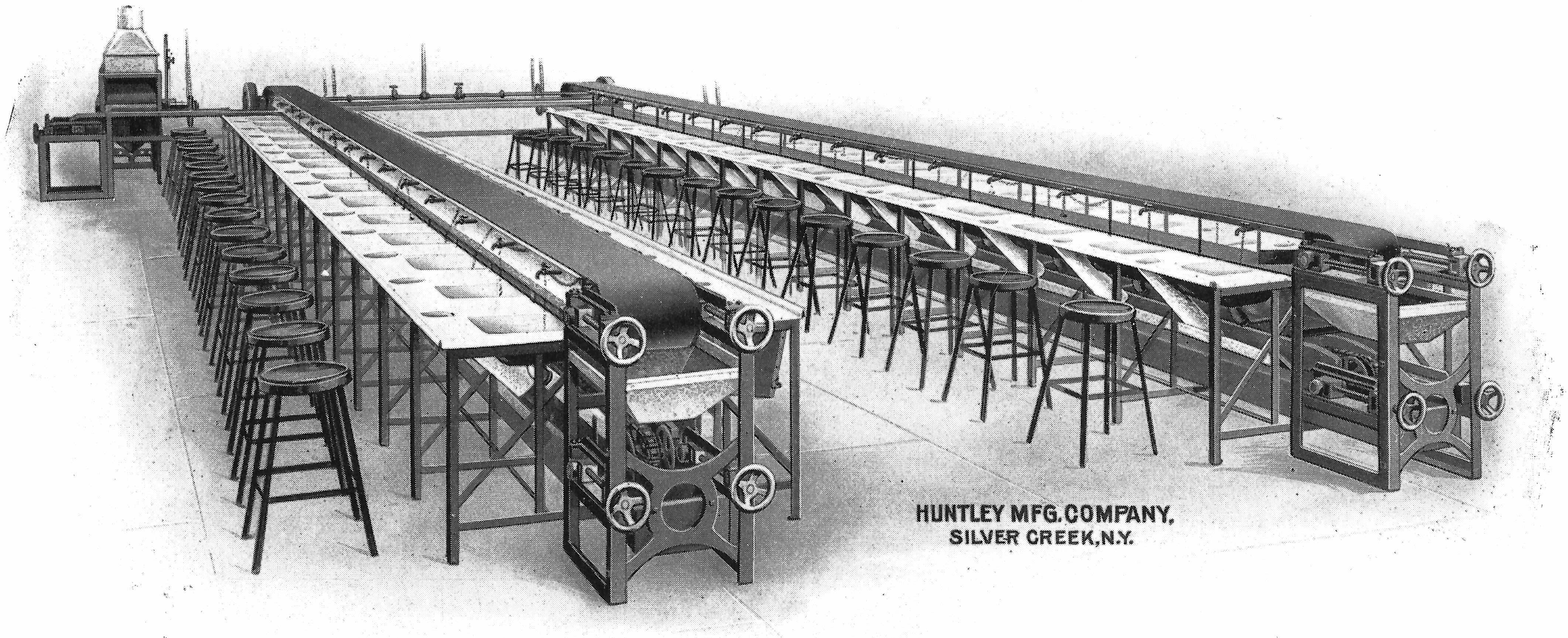
In center extending lengthwise down the row of table tops is a superstructure, between its upright supports is a space through which endless carrier belt travels on its incoming journey (belt rides on rollers set level with main table top surface)—incoming the belt brings the stock from the scalder and peddles it automatically to each peeler down the row of tables. After unloading the belt travels to large diameter pulley at tail end of tables, and climbing to high side of this pulley it starts back on outgoing trip, riding over the superstructed track. Outgoing the belt is used to carry peeled stock to packing tables or filling machines. Peelers work into pails or cans and inspector places these on the belt.

CROSS BELT CARRIER

See cut opposite page showing scalder at rear, on left. Extending out to extreme left is tail driving stand, for cross belt carrier, which stands at right angles to tables. The top traveling half of endless carrier rides across the ingoing, or "peddler" belt of the tables—the stock is diverted to table belts from cross carrier by switches.

HOW TO ESTIMATE

Table sections are seven feet in length and may be set in from two to nine sections to a row. To figure length, multiply number of sections by 84 inches, adding 85 inches for one or two row installations, 133 inches for three or more rows—allowance for take-up stands, cross belt width and drive stands for same. Each table section is 50 inches wide—aisle space 72 inches. To figure width without scalder—for one or two rows add 63 inches to width between extreme outer edges—if three or more rows add 89 inches. If scalder is being considered add 9 feet 0 inches to this extreme width, which gives 6 feet 0 inches in clear between scalder and edge of first tables next to scalder.



ILLUSTRATING two rows of "Monitor-Thomas" Sanitary Tables in use in a modern sanitary Cannery—a sixty basin outfit—five sections of tables to each row. At rear is shown a "Monitor-Thomas" Sanitary Washer and Scalder with our regular equipment of Cross Belt Carrier, which takes stock from scalder and carries it to the "peddler" belts on each row of tables—you can see four link chain drives—one to scalder, one to each drive stand for the two rows of tables and one (at extreme right) driving cross belt carrier. These tables have separate drive for each row—if not working to full table capacity only as many rows as may be needed are operated.

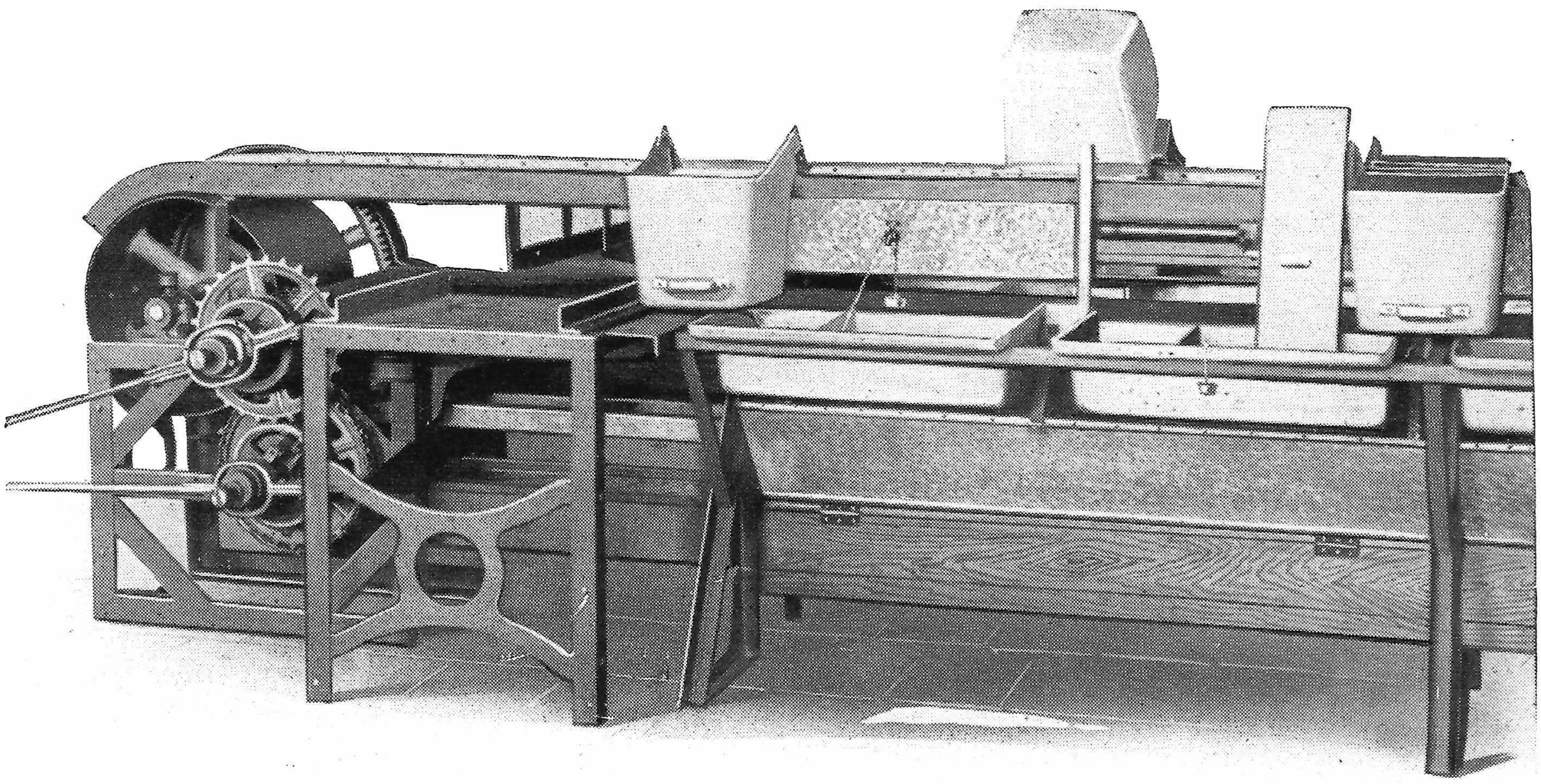
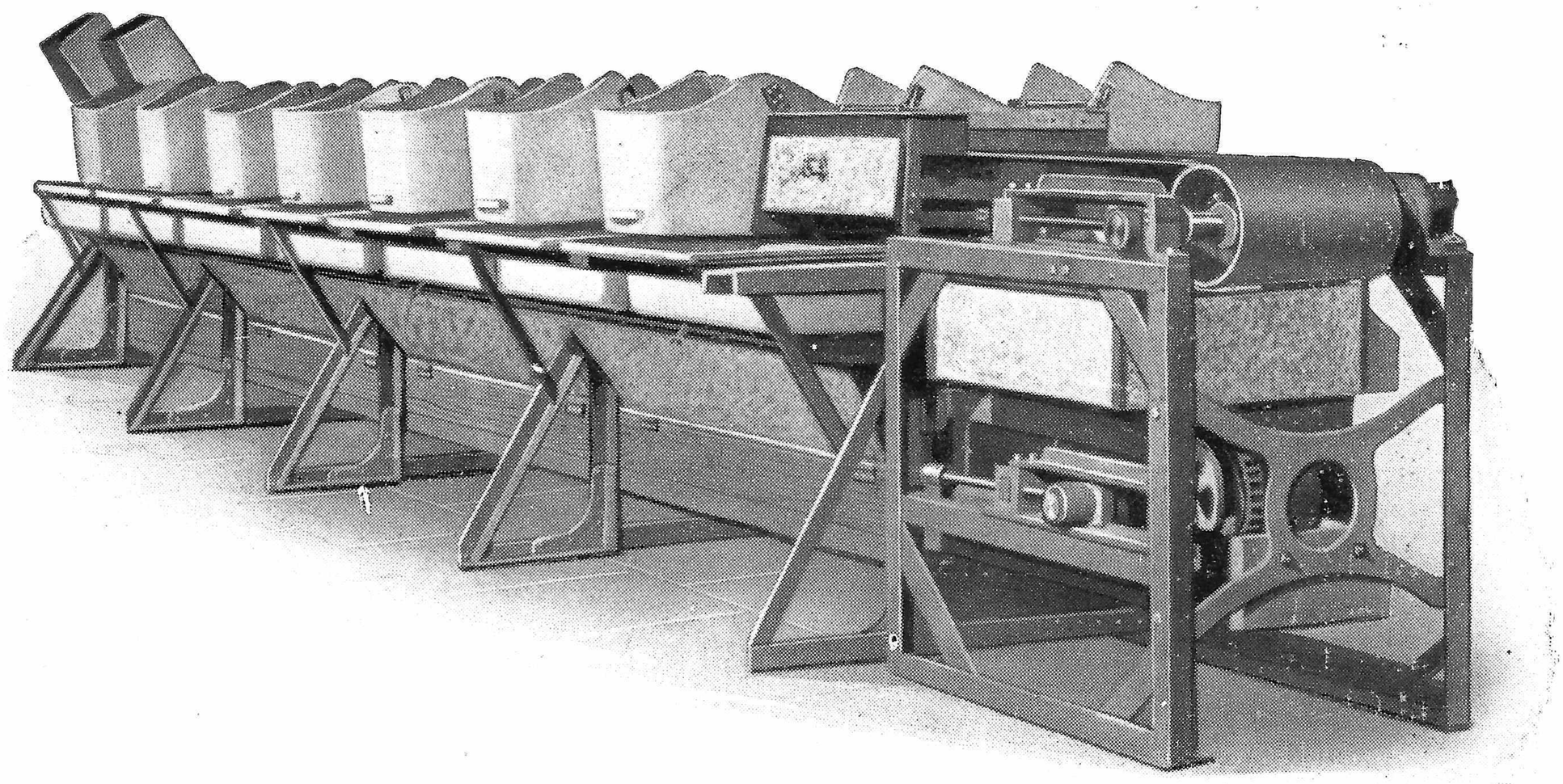


Illustration shows construction at head of table. At extreme left is "head" driving stand which you will see is equipped with two jaw-clutch drive sprockets. These give independent operation for the endless carrier belt and skin conveyor underneath. Between this drive stand and the first basin is the cross belt carrier outfit, but cut does not show cross belt or driving stand for same. Observe the heavy construction and the compact arrangement generally. The center one of three buckets on near side is up, as when being emptied—attached to same you will see a metal strap which has unlocked the door to waste pocket, when bucket is lowered it will automatically lock this door.

"MONITOR" "ALUMINUM" SANITARY TABLES

A LATER design of Sanitary Peeling and Preparing Tables are preferred by some of our "standard" style of outfit as illustrated on page 65—arrangement of tables and operation are quite different and with this equipment we supply heavy, one-piece construction aluminum basins and buckets. These are of very durable design and will give the maximum of service under the most severe usage. Tracks which support the outgoing belt carrying peeled tomatoes are made of heavy copper and have high guard walls. These tables have been placed in plants where equipment is of the most modern character and the users express themselves as being highly pleased with the general construction, operation and durability of the "aluminum" outfits.



A view from tail end of tables showing aluminum buckets in position for filling, into these all-aluminum receptacles the operators put the peeled stock—when full, inspector tips bucket up (position same as two buckets at extreme left) and peeled stock is deposited on to outgoing belt—this method of checking allows inspector to closely examine the work being done by each peeler. The outgoing belt delivers the peeled tomatoes to sorting belt where choice stock is sorted out for hand pack; the balance going to fillers without rehandling. Cut shows tail drive stand with take-up for endless carrier belt, also the skin and refuse conveyor connections.

"MONITOR" "ALUMINUM" SANITARY TABLES

ONE of the good features of this table is a novel arrangement whereby the peelers cannot slight their work or waste tomatoes. The waste pockets cannot be emptied until inspector has checked finished work and dumps the peeled tomatoes on to the outgoing carrier belt—the bucket must be raised sufficient to discharge its contents before waste pocket door will open.

As with our "standard" outfit on page 65 tomatoes are brought from scalder to tables on cross belt carriers, then are switched to the incoming delivery belt which peddles them entire length of tables—finished stock is deposited on outgoing belt from the buckets. No two Canners' requirements are ever the same, so we cannot quote prices without knowing specific requirements—tell us what these are and we will promptly give you all particulars.

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